



Scones & Pikelets - Scones

Recipe No:
R722 - R722I

PIZZA BASES

USING FINO SCONE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	FINO SCONE MIX	1.000	33.3%
	Flour	1.000	33.3%
	Water	1.000	33.4%

Total Weight	3.000
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- Method:**
1. Mix Fino Scone mix, flour and water using a dough hook on low speed for 30 seconds.
 2. Scrape down.
 3. Mix for on second speed for another 15 seconds.
 4. Do not overmix.
 5. Rest dough for approximately 10 minutes.
 6. Roll out dough on flour dusted bench to the desired thickness, approximately 5mm.
 7. Cut to shape and size.
 8. Either use as plain pizza base (no filling) or finished topped pizza's.
 9. Spread with BAKELS PIZZA SAUCE MIX and top with cheese, bacon, tomato etc.
 10. Bake at 220°C for approximately 15 minutes.

Notes: Recipe percentages are on total batter / mix weight (100%)