



Scones & Pikelets - Scones

Recipe No:

R722 - R722n

TASTY CHEESE SCONES

USING [FINO SCONE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	FINO SCONE MIX	1.600	60%
	Water	0.650	24.2%
	Eggs (fresh)	0.200	7.5%
	Tasty Grated Cheese	0.200	7.5%
	Mustard (mild)	0.020	0.8%

Total Weight	2.670
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- Method:**
1. Blend all the ingredients thoroughly on slow speed using a dough hook for 30 seconds.
 2. Scrape down.
 3. Mix for another 15 seconds on second speed.
 4. Cut in desired shapes.
 5. Lightly dust with flour.
 6. Rest scones for 10 minutes before baking.
 7. Bake at 225°C for approximately 13 minutes.

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

Yield: 38 scones scaled at 70g each.