

Scones & Pikelets - Scones

Recipe No:
R722 - R722r

SAVOURY MUFFINS

USING FINO SCONE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	FINO SCONE MIX	1.600	57.4%
	Water	0.900	32%
	Eggs	0.300	10.6%

Total Weight	2.800
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- Method:**
1. Mix all ingredients using a dough hook for approximately 30 seconds on slow speed.
 2. Scrape down.
 3. Mix for another 15 seconds on second speed.
 4. Do not overmix.
 5. Chopped parsley, onion and bacon may be added if desired.
 6. Deposit 90g of mixture into each muffin tin greased with TINGLIDE SPRAY.
 7. Leave plain or sprinkle with grated cheese.
 8. Bake at 190°C for approximately 18 minutes.

Notes: For that extra flavour appeal, add 200g (8oz) of grated cheese to the above recipe also.
Recipe percentages are on total batter / mix weight (100%)

Yield: 31 savoury muffins scaled at 90g (3 1/2oz).