



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Damper

DAMPER (USING PETTINA SCONE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Scone Mix	2.000
Bakers Flour	1.000
Salt	0.020
Total Weight:	3.020

Group 2

Ingredient	KG
Bakels Instant Active Dried Yeast	0.030
Water (Variable)	1.700
Total Weight:	1.730

METHOD

1. Place Group 1 in mixing bowl.
2. Blend on low speed for 1 minute.
3. Dissolve yeast in water and add group 2.
4. Blend on medium speed until a smooth developed dough is obtained.
5. Prove for 30 minutes.
6. Bake at 210°C.