



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Pancake

PANCAKES OR PIKELETS (USING PETTINA SCONE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.200
Milk (fresh)	1.000
Water (Variable)	0.760
Sugar	0.120
Total Weight:	2.080

Group 2

Ingredient	KG
Pettina Scone Mix	1.000
Total Weight:	1.000

Yield: For piklets, reduce water by 100g.

METHOD

1. Place Group 1 in mixing bowl.
2. Whisk on low speed until sugar has dissolved (approx. 2 mins).
3. Add half of Group 2.
4. Whisk on low speed until smooth.
5. Scrape down.

6. Add balance of Group 2.
7. Whisk on 2nd speed for 2 minutes.
8. Leave stand for 1 hour or overnight in refrigerator.
9. Deposit to required size on hot plate.