



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Scone

SCONES (USING PETTINA SCONE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Scone Mix	2.000
Water (Variable)	1.000
Total Weight:	3.000

Yield: Cheese Scones - 5kg Bakels Scone mix, 2.5kg Water, 0.8kg Tasty Cheese (grated) and 0.060kg Mustard. Date Scones - 5kg Bakels Scone mix, 2.5kg Water, 0.450kg Sugar and 1.050kg Dates (chopped). Fruit Scones - 5kg Bakels Scone mix, 2.5kg Water, 0.450kg Sugar and 0.950kg Sultanas or Currants. Onion Scones - 5kg Bakels Scone mix, 2.5kg Water and 0.450kg Onion (grated). Garlic Scones - 5kg Bakels Scone mix, 2.5kg Water and 0.125kg Garlic granules. Mashed Pumpkin Scones - 5kg Bakels Scone mix, 2.5kg Water, and 1.1kg Pumpkin (cooked and mashed). Grated Pumpkin Scones - 5kg Bakels Scone mix, 2.5kg Water and 1.1kg Pumpkin (grated). Sweet Scones - 5kg Bakels Scone mix, 2.5kg Water and 0.700kg Sugar.

METHOD

1. Dough up the BAKELS SCONE MIX with water using a beater or dough hook on low speed until clear.
2. Fruit may be added.
3. Rest scones for 10 minutes before baking.
4. Baking temperature 215?220°C.