

PUMPKIN SCONES

MASHED PUMPKIN

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-----------------------|--------------|-------|
| FINO SCONE MIX | 1.600 | 58.20 |
| Water | 0.600 | 21.70 |
| Mashed Pumpkin | 0.350 | 12.70 |
| Eggs | 0.200 | 7.40 |
| Total Weight: | 2.750 | |

Yield: 35 Scones at 70g

METHOD

1. Mix ingredients thoroughly on slow speed for 30 seconds.
2. Scrape down sides of bowl.
3. Mix for 15 seconds on second speed.
4. Add cooked & Mashed Pumpkin and mix through.
5. Rest dough for 10 minutes.
6. Bake at 225°C for approximately 13 minutes.

GRATED PUMPKIN

INGREDIENTS

Group 1

| Ingredient | KG | % |
|-----------------------|--------------|-------|
| FINO SCONE MIX | 1.600 | 57.20 |
| Water | 0.840 | 30.10 |
| Grated Pumpkin | 0.350 | 12.70 |
| Total Weight: | 2.790 | |

Yield: 35 Scones at 70g

METHOD

1. Mix ingredients thoroughly on slow speed for 30 seconds.
2. Scrape down sides of bowl.
3. Mix for 15 seconds on second speed.
4. Add grated pumpkin and mix through.
4. Rest dough for 10 minutes.
5. Bake at 225°C for approximately 13 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Scones, Scones & Pikelets



OCCASION

Afternoon Tea



FINISHED PRODUCT

Scone, Sweet Good