

SWEET PINWHEEL SCONES

INGREDIENTS

Group 1

Ingredient	KG	%
<u>FINO Scone Mix</u>	2.000	67.80
Water	0.950	32.20
Total Weight: 2.950		

Yield: 35 Scones at 70g

METHOD

1. Mix ingredients thoroughly on slow speed for 30 seconds using a dough-hook.
2. Scrape down sides of bowl.
3. Mix for 15 seconds on second speed. Do not overmix.
4. Divide in half.
5. Shape rectangular and sheet out 5mm thick by 40cm wide and 80cm long.
6. Spread with a filling of your choice (optional) and roll up as for a swiss roll.
7. Cut into slices 2-2.5cm thick and place cut side down on well greased tray.
8. Rest dough for 10 minutes.
9. Bake at 225°C for approximately 15 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Scones & Pikelets



OCCASION

Afternoon Tea



FINISHED PRODUCT

Scone, Sweet Good