



MULTISEED SCONES

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	1.000
<u>Country Oven® Multiseed Bread Concentrate</u>	0.250
Butter (soft)	0.355
Sugar	0.215
<u>Hercules® Double</u>	0.070
Vanilla flavour	0.018
Milk	0.625
Raisins	0.430
Total Weight:	2.963

METHOD

1. Using a beater, mix all the dry ingredients together (except raisins).
2. Add the milk and mix for 2-3 minutes on medium speed until a dough is formed.
3. Add the raisins and mix until fully incorporated.
4. Place the dough on a floured table and mould round, then pin out to a depth of approx. 30mm.
5. Using a desired cutter, round or square cut your scones and place onto a tray, then egg wash and rest for 15 minutes before baking.
6. Bake at 210°C for 15-20 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea



FINISHED PRODUCT

Multiseed, Scone