



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Breakfast



## FINISHED PRODUCT

Pancake

# PIKELET RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
<a href="#">Premium Pancake Mix Complete</a>	5.000	100.00
Water	5.000	100.00
<b>Total Weight: 10.000</b>		

**Yield:** 125-165 pikelets depending on scaling.

## METHOD

1. Add the [Premium Pancake Mix Complete](#) and two thirds of the water to the mixing bowl.
2. Whisk for 1 minute on low speed.
3. Scrape down
4. Mix on medium speed for 1 minute to clear.
5. Add the remaining water over 1 minute.
6. Mix for a further 1 minute on medium speed, until smooth.
7. Set hot plate to 190°C-200°C.
8. Scale at 60-80g.
9. Bake for 2 minutes, then flip and bake for a further 1 minute.
10. Remove and allow to cool.

Note: Inclusions such as sultanas, chocolate chunks, blueberries can be added for variety, before flipping the pikelets.