



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Breakfast



FINISHED PRODUCT

Pancake

SCOTCH PANCAKE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
<u>Premium Pancake Mix Complete</u>	5.000	100.00
Water	2.500	50.00
Total Weight:	7.500	

Yield: 93-125 Scotch pancakes 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 pancakes.