



STRAWBERRY SCONE

INGREDIENTS

Group 1

Ingredient	KG
Flour	9.220
Milk powder	0.567
Baking powder	0.567
Sugar	2.270
Butter/margarine	2.270
Water	2.732
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Instant Cream	0.200
Chilled water	0.250
Total Weight: 18.076	

METHOD

Strawberry Scone

1. Place all ingredients, except the water, into a mixing bowl and, using a beater, blend together to a crumb.
2. Add water and mix to a dough.
3. Roll on a floured bench, cut to desired shape and rest for 20 minutes.
4. Bake at 220°C (428°F) for 20 minutes or until golden brown.
5. Once cool, cut and spread some strawberry jam into the bottom half.
6. Whisk the water and Bakels Instant Cream for 3-4 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Dessert, Scone, Sweet Good

7. Pipe a large rosette of cream onto the jammed base, place the top on and dust with sweet snow.
8. Decorate with a strawberry to finish.