

# Scone, natural, white Chocolate - Pistachio

## Baked Cakes



<b>RECIPE QUANTITY</b>	50 servings	<b>RECIPE NUMBER</b>	GB60207
------------------------	-------------	----------------------	---------

### Scone, natural, white Chocolate - Pistachio

2010 g Scone - natural	70.9oz
2210 g Scone - white chocolate	77.96oz
2160 g Scone - pistachio	76.19oz

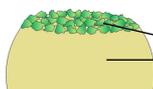
### Finishing

Roll out the dough to 12 mm/ 0,47 inches, let rest in fridge for 1 more hour. Cut nice round pieces (without turning the cutter when cutting). Brush 2x with egg wash and bake until done.

Baking temperature: 220°C/ 428°F; when you start baking the scones lower the temperature to 210°C/ 410°F

Baking time: 18 minutes

### Structure



Decoration  
Neutral scone mass, with white chocolate or Pistacia Vera

### Basic recipes

#### Scone - natural

1000 g pastry flour type 400	35.27oz
50 g baking powder	1.76oz
180 g butter soft	6.35oz
180 g granulated sugar	6.35oz
3 g salt	0.11oz
100 g fresh eggs	3.53oz
500 g milk 3,5%	17.64oz

Sift the pastry flour with the baking powder 2x. Mix the flour and baking powder in the machine, add the remaining ingredients. Knead to a soft dough. Adjust the texture of the dough by adding more milk if needed. Let the dough rest in the fridge for 1 hour.

#### Scone - white chocolate

1000 g pastry flour type 400	35.27oz
50 g baking powder	1.76oz
180 g butter soft	6.35oz
180 g granulated sugar	6.35oz
3 g salt	0.11oz
100 g fresh eggs	3.53oz
500 g milk 3,5%	17.64oz
200 g Edelweiss 36%, white couverture Rondo	7.05oz

Sift the pastry flour with the baking powder 2x. Mix the flour and baking powder in the machine, add the remaining ingredients. Knead to a soft dough. Adjust the texture of the dough by adding more milk if needed. Let the dough rest in the fridge for 1 hour. Use cutter to make small Edelweiss pieces.

#### Scone - pistachio

1000 g pastry flour type 400	35.27oz
50 g baking powder	1.76oz
180 g butter soft	6.35oz
180 g granulated sugar	6.35oz
3 g salt	0.11oz
100 g fresh eggs	3.53oz

500 g milk 3,5%	17.64oz
150 g Pistacia Vera, pistachio filling	5.29oz

Sift the pastry flour with the baking powder 2x. Mix the flour and baking powder in the machine, add the remaining ingredients. Knead to a soft dough. Adjust the texture of the dough by adding more milk if needed. Let the dough rest in the fridge for 1 hour. Add to the dough in the end of the process.

### FELCHLIN PRODUCTS

CS84 Edelweiss 36%, white couverture Rondo  
DF18 Pistacia Vera, pistachio filling