



# ULTRA SCONE CONCENTRATE

REF: ST114

Review date 31/05/05

Macphie Ultra Scone Concentrate is a concentrate for producing deliciously soft and light premium scones.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Macphie Ultra Scone Concentrate</b>	10.000	22	0	<ul style="list-style-type: none"><li>• Thoroughly blend Macphie Ultra Scone Concentrate and flour together before adding vegetable oil/margarine and cold water. (Add any fruit at the end of the mixing time).</li><li>• Conventional Mixer- Using a beater, mix for 1 minute on first speed. Scrape down. Mix for a further 1 minute on second speed.</li><li>• Spiral Mixer- Mix for 2 minutes on slow, followed by 3 minutes on fast speed.</li><li>• High Speed Mixer- Pre-blend powders for 10 seconds. Add vegetable oil/margarine and water and mix for 15-20 seconds. Scrape down. Mix for a further 10 seconds.</li><li>• Process as normal. Allow scones to rest for at least 15 minutes before baking.</li><li>• Oven Conditions- Bake for approximately 12 minutes at 440°F (226°C).</li><li>• Hot Plate Conditions- 3½ minutes each side at 390°F (200°C).</li></ul>
Bread Flour	16.000	35	3	
Cold Water (approx.)*	11.600	25	6	
Vegetable Oil or Margarine	3.000	6	6	
Dried fruit- as desired				
*This will fluctuate according to local conditions, flour grade and different processing plant.				
<b>Total</b>	40.600	89	5	

## MAKE UP INSTRUCTIONS FOR FROZEN UNBAKED SCONES

- Mix dough as above.
- Process as soon as possible in the normal way and put the dough pieces into the freezer immediately.
- Care must be taken to ensure that the scones do not dry out whilst they are stored in the freezer or during defrosting and recovery. This may be done by covering them in polythene.
- For best results, defrost at room temperature for 1 hour, then bake as normal.

## NOTES

- For an even lighter eating fluffier scone, 300g (10½oz) of yeast may be included in the above recipe. A longer rest period of at least 30 minutes is recommended prior to baking.
- Margarine can be used instead of vegetable oil for a softer scone.
- For guidance, fruit should be added at 20-30% dough weight towards the end of the mixing time.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

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