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Raspberry Scones: recipe

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Master Classes

With Master Baker

James A. Griffin M.Sc. B.Sc.



Raspberry Scone	Raspberry Bun
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Stage	Ingredients	Gr.	Method
1	Cream flour Bakers Flour Baking Powder	500 500 30	Sieve to remove any lumps. Sieve together three times
2	Castor Sugar Butter Egg Buttermilk Salt	256 256 100 600 10	Dissolve sugar in buttermilk. Add to dry ingredients and knead very gently
3	Frozen Raspberries	200	Scale into 90 g balls and pin out to 10-12 cm. Add 4-5 frozen raspberries by hand Into the centre of the pinned out dough ball. Seal the raspberries in the dough place seam down on tray.
Total:		2362	

PRODUCTS RANGE: *Raspberry Bun*

Processing details:

Details	Temp/Time	Instructions
Dough Temperature:		Use cold buttermilk
Fermentation Time:	none	

Scaling Weight:	90 g	Pin out to a circle, place 4 frozen raspberries in centre
Intermediate Proof:	none	Seal into a ball and press down centre with thumb.
Shape:		Egg wash and pipe on raspberry jam into the centre
Proof Time:	none	Rest for 20 min and re egg wash, sprinkle crushed sugar nibs
Baking Temperature:	235 >>225°C	On the outside before baking.
Baking Time:	15 - min.	

Further Details / Notes:

Serve with Raspberry Jam and freshly whipped cream.