



SWEET SCONES

QimiQ BENEFITS

- Full taste with less fat content
- Pastry remains juicy and smooth



15



easy

INGREDIENTS FOR 496 G

180 g QimiQ Cream Base

5 g Fresh yeast

210 g Wheat flour fine Type 550

5 g Baking powder

55 g Butter

40 g Sugar

1 g Salt

METHOD

1. Dissolve the yeast in one part of the QimiQ Sauce Base.
2. Mix the flour and baking powder. Add the butter, sugar, salt, yeast mixture and QimiQ Sauce Base and knead to a smooth dough.
3. Roll out the dough approx. 3 cm thick. Cut out circles or triangles.
4. Place onto a baking sheet and coat with the egg and milk mixture.
5. Bake in a pre-heated oven at 170°C for 17 minutes.