Elegant scone

Lunar New Year Inspiration Pastry



Recipe

Bak Kwa Scone (20pcs: 11cmx 2.5cm per piece)

Dolce Forno	570g
Sugar	30g
Baking Powder	20g
Sea Salt	6g
Unsalted Butter	338g
Whipping Cream	210g
Lemon Juice	15g
Whole Eggs	150g
Parmesan Cheese	105g
Chieves	30g
Totaal	**1474g**

Bak Kwa Scone (20pcs: 11cmx 2.5cm per piece)

Mix well Dolce Forno, sugar, baking powder, sea salt and parmesan cheese in a mixer with paddle. Add in soft butter and mix well. Gradually add in whipping cream follow by whole eggs and lemon juice. Lastly add in chopped chieves and Bak Kwa slices (pre cut small pieces 1cm x 1cm). Roll into 2cm thickness. Chill the scone dough and cut into 20 pcs 11cm x 2.5cm. Place on baking tray and egg wash the surface bake for 180c for around 15-18 mins.

Cream Fraiche (for 20 pcs)

Cream Fraiche	300g
Totaal	**300g**

Cream Fraiche (for 20 pcs)

For piping on top of scone.

Marjoram Leaf (for 20 pcs)

Totaal	**40 leafs**

Marjoram Leaf (for 20 pcs)

Each Scone deco with 2 Marjoram.

Assembly, layout and finishing

Roll into 2cm thickness. Chill the scone dough and cut into 20 pcs 11cm x 2.5cm. Place on baking tray and egg wash the surface bake for 180c for around 15-18 mins.
Once the scone is cold to room temperature, pipe a zig zag line of creme fraiche.
One scone deco with 2 majoram leafs.
"The Dobla Touch". Elegance Green. Using the elegance to give abstract leaf together with marjoram. At the same time giving the height volume.

Enjoy this exciting recipe.

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Dolce forno



Green elegance Asia