



Eco-Cuisine, Inc.

A Flexitarian® True to Nature Company

Basic Scone Mix

For additional product information, instructions, and recipes in this document have been prepared by Ron Pickarski, the first plant-based vegetarian chef to be certified as an Executive Chef by the American Culinary Federation. Chef Ron is also an expert in the preparation of traditional cuisine, but specializes in gourmet vegetarian cuisine prepared with plant-based foods.

For preparation assistance, menu development, special product application and technical information please contact Ron Pickarski at ron@eco-cuisine.com or call at (303) 402-0289. Product training videos are on Eco-Cuisine's web page at www.eco-cuisine.com Chef Pickarski will instruct you on how to work with the products and assist your company in integrating this vegetarian product into your menu with minimum effort.

Description & Recipe Application/Uses: Eco-Cuisine's Basic English Scone Mix may be used to make traditional English Scones with or without dairy products (Flexitarian®), & with any desired added flavor, fruit or nut variations. Other applications include breakfast scones, scone bars, biscotti, & dessert scones. Eco-Cuisine's Scone Mix was developed as an authentic English Scone (semi-sweet biscuit) with support from UK bakers. Bone Char free sugar used in the mix. Kosher certified.



Coconut Scones

Scone Recipe Sampling:

- Basic English Scone
- Lemon Scone
- Pumpkin Scone
- Blueberry Scone
- Cranberry Ginger English Scone
- Cinnamon Chocolate Chip Scone
- Apricot Scone
- Italian Biscotti

ITALIAN BISCOTTI

Yield: 18 biscotti

1 lb.	Scone Mix
2 tablespoons	Sugar (optional)
4 ozs.	Palm or trans fat free Shortening
$\frac{3}{4}$ cup	Pistachio nuts, coarsely ground
$\frac{3}{4}$ cup	Apricots, chopped
2 tablespoons	Ground Fennel
$\frac{3}{4}$ cup	Water
1 Tablespoon	Vanilla extract

1. Pour scone mix, shortening, Pistachios, and fennel into a mixing bowl and use a paddle to mix. On medium speed mix for 3-5 minutes until the shortening is evenly dispersed.
2. Add water and vanilla and mix to incorporate on medium speed for about one minute or until a dough is formed.
3. On a lightly floured bench form the dough into a 14 inch long oval loaf that is 4 inches wide. Place on oiled baking sheet pan.
4. Bake in preheated 400° F. oven for 20 minutes. Remove from oven and let cool for 10-15 minutes. Reduce oven temperature to 350° F.
5. Slice into half inch ($\frac{1}{2}$ ") thick pieces and lay on same bake sheet. Bake for 25 minutes and remove from oven. Let set until cool. Store in sealed container until ready to serve.