



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

ENGLISH LEMON ZESTS SCONE

1 lb.		Scone Mix
8 tablespoons	128 grams	Palm or trans fat free Shortening
$\frac{3}{4}$ cup	185 grams	Water
2 tablespoon	24 grams	Lemon Extract
8 teaspoons		Lemon Zest
$\frac{1}{2}$ teaspoon		Salt

1. In a mixing bowl, combine the Basic Scone Mix and butter. Mix with a paddle until the shortening is evenly dispersed.
2. Add cranberries and ginger and mix until evenly dispersed.
3. Add water and lemon extract and mix long enough to integrate dries and wet ingredients.
4. Divide dough into two equal pieces.
5. Roll dough into floured bench into round and cut into triangles by cutting into quarters and subdividing each quarter into 8 triangular scones. Repeat process with second piece of dough

400° F. for 10 minutes, or until golden brown and completely baked. Cool and serve.
Note: Using canola oil creates a quicker oil separation in the dough. Means don't leave it sitting for a few hours. With saturated fats there is no separation.