

HOW TO MAKE

Savory Parmesan and Chives Scones

MADE WITH

Parmalito

ITEM NUMBER

#40190

DESCRIPTION

Clean Label, and Non-GMO, Parmalito provides a great Vegan, and Kosher-Pareve alternative to Parmesan cheese in these delicious and savory breakfast scones.

RECIPE

DOUGH

White Flour	100%
Salt	2%
Baking Powder	6%
Sugar	3.5%
Margarine, Cubed ½"	25%
Chives	6%
Soy/Nut Milk	87%
Parmalito	5%



DIRECTIONS

- Incorporate flour, salt, baking powder, sugar, Parmalito, and chives on 1st speed.
- Incorporate shortening on slow speed until it is pea size.
- Incorporate soy/nut milk on slow speed until the dough begins to come together.
- Divide dough into wedges at desired scale weight.
- Refrigerate dough until cold and firm.
- Brush dough with soy/nut milk
- Bake for 20 minutes at 420 °F

Tips: For a dairy recipe substitute cold butter for margarine and heavy cream for the soy/nut milk.

