



BAKED GOODS FROM REGION TO REGION

Singing Hinnies

We started our Grand Tour in January 2022 in the North East of England and this is where we return this month! More specifically: to the city of Newcastle, to sample the delight that is the Singing Hinny. The Singing Hinny is a type of scone which is cooked on a hot plate or griddle. The "singing" refers to the sizzling of the lard or butter when it is baked in a pan.

Our recipe is based on the long-standing customer favourite, SPELT & HONEY, a 100 % bread mix. Due to its versatility in the production of spelt morning goods, it is the perfect fit! SPELT & HONEY brings a nutty-aromatic taste to a traditional recipe which has been enjoyed for many years in Northumberland and the coalfield areas of the North East.

NEWCASTLE

The city of Newcastle is the most populous one in the North East of England. It developed around a Roman settlement called Pons Aelius on the River Tyne. Historically, the most important part of its economy has been the port and its status as one of the world's largest shipbuilding and ship repair centres.

Newcastle boasts many famous landmarks including: the Tyne Bridge, the Swing Bridge, the Castle, Grey's Monument, the Theatre Royale, Chinatown, the Millennium Bridge and last but not least St. James Park, home of Newcastle United Football Club, located in the heart of the city.

Enjoy your SPELT & HONEY Singing Hinnies and join us again on the next leg of the IREKS Grand Tour of the UK & Ireland.

NEWCASTLE



Singing Hinnies

using SPELT & HONEY

SPELT & HONEY	5.000 kg
Butter, unsalted	1.250 kg
Caster sugar	0.500 kg
Baking powder	0.080 kg
Milk, approx.	2.500 kg

Currants*	1.000 kg
Sultanas*	1.000 kg

Total weight	11.330 kg
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* Add the dried fruit at the end of the mixing time until mixed evenly.

Mixing time: 3 minutes slow

Bulk fermentation time: 5 minutes in the cooler

Scaling weight: 0.040 – 0.050 kg

Instructions for use: Mix the SPELT & HONEY with the butter on slow speed until you have a texture like fine bread crumbs. Add the rest of the ingredients and mix to a dough, add the dried fruit and mix approx. for 30 seconds until the fruit is evenly mixed through the dough. After the bulk fermentation time roll out the dough to a thickness of 7 – 8 mm and using a round cutter (Ø 5 cm), punch out disks and subsequently bake.

Baking temperature: 220° C

Baking time: approx. 7 minutes on each side using a hot plate or griddle

