

Scones

Catégorie : Brioches & viennoiseries

Ingrédients

- 50g butter (taken out of the fridge a few minutes before)
- 325g T45 flour
- 16g baking powder
- 50g caster sugar
- 1 medium egg
- 150g buttermilk
- 25g buttermilk
- 1 pinch of salt

Préparation

1. Today a typically English recipe that didn't yet exist on my blog, scones.
2. I found my happiness on an Australian blog, which gives the recipe of an Australian establishment, Langham Melbourne, which she describes as the perfect recipe for scones !
3. So, I started this ultra simple and quick recipe, the only thing to plan is to have buttermilk in the fridge.
4. Apart from that, only basic ingredients, and only a few minutes of preparation and cooking time !
5. Mix the flour, baking powder and butter until you have a crumble texture.
6. Then add the egg and mix, then the sugar and buttermilk.
7. Mix quickly, just until you get a homogeneous batter.
8. Put a little bit of flour on your worktop, then roll out the dough to a thickness of 2,5 to 3cm.
9. Use a cookie cutter (or, failing that, a glass) to cut out circles of dough (6cm diameter).
10. Place the circles of dough on a sheet of baking paper.
11. Mix the ingredients for the egg wash, then use a brush to put egg wash on the scones.
12. Preheat the oven to 220°C.
13. The original recipe said to double the baking tray for baking, I forgot to do it and the result was very good so it's up to you.
14. Put the scones in the oven, lowering the temperature to 200°C and bake them for about 12 minutes, turning the baking tray halfway through.
15. The scones should be golden brown on top.
16. Leave them to cool for a few minutes and then choose what to eat them with ;-) I followed a fairly classic version but with a few modifications: no clotted cream at home, so I used cream, and no jam either, so I made a minute red fruit confit.
17. For this, mix of red fruits, or raspberries, or whatever you want (frozen or not) with of sugar and of lemon juice and cook for 5 to 10 minutes on medium-high heat until you have a mixture that coats the spatula.
18. Pour into a bowl and let it cool before spreading it over your scones.
19. Enjoy!