

Strawberry Scones

With a nod to English culinary heritage, Strawberry Scones offer timeless flavours and cherished traditions, all made effortlessly using frozen strawberries.

Strawberry jam

500g frozen strawberries
100g granulated sugar
30g frozen lime puree
30g water

METHOD. Combine all the ingredients in a saucepan, and cook over medium heat, stirring occasionally. Cook until the strawberries have broken down and the mixture has thickened, for about 15–20 minutes. Let cool and store it in a glass jar in the refrigerator.

Scones

850g self-rising flour
400ml milk
100g cold butter
10g frozen lime puree
a pinch of salt

METHOD. Preheat the oven to 200°C. In a bowl, mix the flour and salt, then incorporate the cold butter until the mixture resembles fine breadcrumbs. Combine the milk with the lime juice. Gradually add the milk to the flour, stirring continuously until it forms a soft dough. Roll out the dough on a floured surface and cut out round disks of 5 cm. Brush the tops with milk and bake for 20 minutes or until golden brown. Allow to cool.

Mascarpone

250g mascarpone
20g frozen lime puree

METHOD. Mix the mascarpone with the defrosted lime puree until well combined.

Assemblage

METHOD. Slice the cooled scones in half horizontally. Spread a generous amount of homemade strawberry jam on the bottom half of each scone. Place a dollop of mascarpone cheese on top of the jam and gently place the top half of the scone over the mascarpone cheese to form a sandwich.