

Dilmah Uda Watte Scone with Rare Roast Beef on Stilton and Walnut Butter

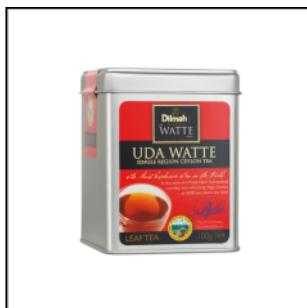


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- Sub Category Name
Combo
Main Courses
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



Uda Watte

Ingredients

Dilmah Uda Watte Scone with Rare Roast Beef on Stilton and Walnut Butter Stilton & Walnut Butter

- 200g unsalted butter, room temperature
- 40g toasted walnuts, chopped
- 100g Colston Bassett Stilton, room temperature

Dilmah Uda Watte Scone

- 1 egg
- 2 cups self-raising flour, sifted twice
- 1 tbsp Uda Watte Tea, finely ground with a mortar and pestle
- 125ml pouring cream
- 125ml milk infused with Uda Watte (cooled)

Methods and Directions

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- Combine all ingredients in a bowl. It does not matter if there are some large pieces of Stilton visible.
- Place about a 30cm strip of plastic wrap on the bench and spoon butter on it. Then roll into a sausage shape about 3cm in diameter, chill until ready to use.

Dilmah Uda Watte Scone

- Heat milk, infuse with 1 teaspoon Uda Watte Tea leaves, then strain and leave to cool.
- Preheat oven to 220C.
- Beat egg and sugar in bowl, add milk and cream, combine, fold in flour.
- Place mix on a floured surface and shape with your hands so it is 2cm high, cut with a 3cm cutter, place onto a greased tray and bake for 12 – 15 minutes.
- Makes 12.