

## Next Generation Scone



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 2

### Ingredients

#### Next Generation Scone Scone

- 1kg opal flour
- 250g sugar
- 250g butter, room temperature
- 250g milk
- 200g cream
- 60g baking powder

#### Clotted cream

- 330g clotted cream
- 1.5g gelatin
- 1 egg yolk



- 45g sugar
- 1.5g iota carrageenan

### **Strawberry jam**

- 330g strawberries
- 200g castor sugar
- 2.3g pectin
- 20g castor sugar
- 1g citric acid
- 30g glucose
- Pinch of salt

### **Raisin purée**

- 300g raisin
- 700ml water
- 20g mucavado

### **Raisin tagliatelle**

- 160g raisin purée
- 90ml water
- 50g sugar
- 3.5g gellan
- 0.4g xanthan gum

### **Burnt butter powder**

- 50g butter
- 150g malto
- Pinch of salt

## **Methods and Directions**

### **Next Generation Scone**

#### **Scone**

- Mix all into dough, don't overwork. Roll and cut.
- Egg wash and bake at 165°C for 7 minutes.

### **Clotted cream**



- Bring clotted cream, sugar and iota to boil.
- Pour onto yolk and cook for 2 minutes.
- Add gelatin and pipe into tubes.

### **Strawberry jam**

- Mix strawberries, 200g sugar and glucose and rest.
- Thermo mix to purée.
- Bring to boil, add 20g sugar and pectin. Cook.
- Add citric acid and salt.
- Cool.

### **Raisin purée**

- Vac pack and steam at 75°C for 1 hour.
- Blend well.

### **Raisin tagliatelle**

- Mix raisin purée and water.
- Add sugar, gellan and xanthan and cook.
- Pour onto flat tray and set.

### **Burnt butter powder**

- Burn butter in a pan.
- Pour onto malto and mix.
- Add salt to taste.