

SUGAR CRUSTED ORANGE SCONE PASSIONFRUIT CURD AND DOUBLE CREAM



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

SUGAR CRUSTED ORANGE SCONE WITH PASSIONFRUIT CURD AND DOUBLE CREAM Sugar Crusted Scone

- 660g plain flour
- 100g castor sugar
- 20g baking powder
- 110g unsalted butter
- 1 egg
- 350ml milk
- 10ml orange essence oil
- 15ml Cointreau
- Zest of 2 oranges



Passionfruit Curd

- 2 eggs (lightly whisked)
- 60g castor sugar
- 70g passionfruit pulp
- 60g butter, diced
- 15g lemon juice

Methods and Directions

SUGAR CRUSTED ORANGE SCONE WITH PASSIONFRUIT CURD AND DOUBLE CREAM

Sugar Crusted Scone

- Preheat oven to 165C.
- Combine flour, sugar, baking powder, butter and egg in bowl with a dough hook, mix until butter has crumbed into flour mix.
- Add orange zest, oil and Cointreau to milk then pour into flour mix.
- Mix until the dough comes away from the edge of the bowl.
- Roll out dough to 4.5mm thick and cut out. Brush scone with water and dip into sugar.
- Bake for 12 minutes.

Passionfruit Curd

- Combine all ingredients in a bowl set over a water bath of simmering water.
- Whisk constantly until mixture thickens.
- Strain mixture and refrigerate until cold.

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