

SCONES, WHITE CHOCOLATE CREAM & HOME MADE JAM



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- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

SCONES, WHITE CHOCOLATE CREAM & HOME MADE JAM

- 100g butter
- 2 cups water
- 4 eggs
- 150g plain flour
- 1 punnet blueberries
- 1 punnet raspberries
- 1 lemon
- 50g castor sugar
- 1 vanilla bean
- 100g white chocolate
- 40g extra virgin olive oil
- 150g thickened cream



- 50g popping candy
- 40g icing sugar

Methods and Directions

SCONES, WHITE CHOCOLATE CREAM & HOME MADE JAM

Choux Pastry

- Preheat oven to 220C. Combine butter and 1 cup water in a large saucepan and bring to the boil over a high heat until butter melts.
- Add flour and beat vigorously until mixture leaves the sides of the pan. Remove from heat and cool for 10 minutes.
- Add eggs to paste one at a time, beating mixture vigorously. Spoon mixture into a piping bag and pipe into 3cm diameter moulds onto a lined baking tray.
- Bake for 15 minutes, then reduce heat to 180C. Prick pastries with a skewer & bake until golden and dry. Cool pastries on a wire rack to room temp.

Homemade Jam

- Halve vanilla bean and combine the seeds in a saucepan with berries, juice of lemon, sugar and 1 cup water. Mix ingredients with hand blender.
- Place the pan on a medium heat and bring to a boil. Simmer for 15 minutes.
- Turn off the heat and carefully skim any foam off the top of jam. Cool mix and refrigerate.

White Chocolate Cream

- Melt chocolate in bain-marie and slowly add oil. Whip cream and add chocolate once it has reached 45C. Refrigerate.
- Serve with a piping hot cup of Dilmah Meda Watte tea to balance out the rich flavours of this perennial teatime favourite.