

Cream Tea

English Scones

Ingredients for 10 pieces:

500 g flour

50 g caster sugar

110 marg

2 level teaspoons baking powder

300 ml Milk

First of all you have to put all the ingredients in a big bowl and crumble them with your fingers and your palm.

You have to make a bowl in the middle of the crums.

Add 300 ml milk.

Now put the pastry on a plastic foil and into the fridge for 10 to 15 minutes. This makes it easier to roll it out.

For the next step dust your worktop with flour.

Model a dough ball. And press it flat with your palm. The thickness should be 2 to 3 centimeters.

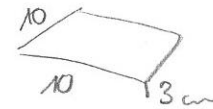
The biscuit cutter should have a diameter of 5 centimeters. Dust the cutter with dust and cut out circles. If you want to take them out of the cutter, shake the cutter don't twist it.

Put the circles on a backing plate and brush the top with a mixture of milk and eggs.

After all they came in the oven for 10 to 12 minutes at 210 degrees.

Enjoy your scones hot with clotted cream and strawberry jam.

Clotted Cream



For your English Clotted Cream you need 600 ml to 1 litre cream.

Put your cream in a glass gratin dish.

And the last step...

Place your gratin dish in the oven at 80 degrees. Let the dish there over night and finish is your Clotted Cream.

+ 12 h im Kühlschrank → braune Schicht
↳ über abschöpfen → unten ist gewollt
für Sauren
mitger

Strawberry Jam

Ingredients for 4 glasses:

1 kg strawberries

500 g gelling sugar

2 tablespoons lemon squash

First of all cut the strawberries in small pieces. Mix all the ingredients in a pan and boil up the whole mixture. As soon as it boils let it cook for 3 minutes.

Afterwards mix it with a hand-held-blender.

The last step is to boil it up again.

At the end you have a perfect English Cream Tea.

For Cream Tea we use black tea with milk.

First of all halve your scone and coat it with your Clotted Cream.

Then put the strawberry jam over the Clotted Cream and enjoy your Cream Tea.

Drink your black tea with milk.

2 Tage!!