

# BUTTERMILK SCONES WITH SWEET TOMATO AND VANILLA JAM AND CREAM CHEESE



## INGREDIENTS

### BUTTERMILK SCONES

- 500g plain flour
- 25g caster sugar
- 15g baking Powder
- 80g butter
- 2 eggs
- 125 - 150ml Buttermilk

### SWEET TOMATO AND VANILLA JAM

- 250ml honey
- 300g granulated sugar
- 5ml lemon zest
- 30ml lemon juice
- 2 vanilla beans, split
- Pinch of Maldon sea salt



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## COOKING METHOD

### BUTTERMILK SCONES

- 01 Using a Kitchen Aid, or similar equipment, mix the flour, sugar and baking powder together
- 02 Add the butter in and mix gently until it resembles bread crumbs
- 03 In a separate jug, mix 1 egg and the buttermilk
- 04 On a slow speed, add the milk to the flour mix, a little at a time. Make sure you add enough buttermilk so that the dough is soft but not too sticky
- 05 Turn the dough onto a floured surface and knead gently, then roll it out lightly so that it's about 2cm thick
- 06 Using a round cutter (7 -7.5cm in diameter), cut out the scones and place on a baking tray
- 07 Brush them with a little beaten egg and bake at 190°C for 20 minutes or until golden brown

### SWEET TOMATO AND VANILLA JAM

- 01 In a non-reactive pot, combine all the ingredients together, adding both the vanilla seeds and the pods
- 02 Simmer over a medium to low heat until the mixture is very thick and has a jam-like consistency. This will take about 1½ hours.
- 03 Once this is ready, discard the vanilla pods.
- 04 If pouring into sterilised jars, do this while the mixture is still hot, otherwise allow it to cool and store it in an air tight container (to sterilise your jars and lids, place them in a cold oven and heat to 100°C)

## TIP

To test the setting point of the jam, place a spoonful onto a cold plate and put the plate in the freezer for a minute. If the mixture wrinkles when you push it with your finger, it has reached its setting point.

## TO SERVE

Cut the scones in half, and then add the tomato jam and a quenelle of cream cheese on top. Garnish them with some dried cherry tomato slices and baby basil..

