



COOKING PASSION SINCE 1877

## Earl Grey Mar-tea-ni and Mini Vanilla Scones with Roasted Strawberries



2 cocktails and 20 mini scones

### INGREDIENTS

#### Mini Scones:

300g self-raising **flour**  
¼ tsp salt  
70g unsalted **butter**, diced  
60g caster sugar  
1 small **egg**  
190g buttermilk  
½ tsp vanilla extract  
1 tbsp **milk**

#### Roasted strawberries:

Approx. 250g strawberries, cut into 3 pieces per scone  
75g caster or brown sugar

#### Earl Grey Martini:

1 Earl Grey tea bag or 1 ½ tsp loose Earl Grey tea  
100ml just-boiled water  
100ml **gin**  
40ml fresh lemon juice  
40ml simple sugar syrup\*see tip  
Ice

#### To Serve:

200g clotted **cream** or thick **whipped cream**

ALLERGENES HIGHLIGHTED IN BOLD

### PREPARATION

Start by making the scones. Preheat the oven to CircoTherm® 190° C and line a baking tray with baking parchment. Place the flour, salt and butter into a large bowl and rub together with your fingertips until the mix resembles breadcrumbs. Stir in the sugar.

Whisk the egg in a small bowl using a fork. Pour all but 1 tablespoon of the egg into the flour mixture (this is for glazing the scones later). Add in three-quarters of the buttermilk and the vanilla extract and use a round ended knife to work the mixture together. Add the rest of the buttermilk and work in gently until you have a soft, slightly sticky dough.

Place the dough onto a floured surface and flatten it out with your hands so that it's about 2 ½ cm thick. Use a round, 5cm diameter cutter dipped in flour (to prevent it sticking) to cut out the scones. Gather any leftover dough, gently rework and cut out the rest of the scones until all the dough is used. You should get about 20 scones. Place the scones onto the prepared baking tray. Mix the reserved 1 tablespoon of egg with the splash of milk and brush the tops only with this mix and place in the oven for 11-13 minutes until golden brown. Remove from the oven, leave to cool

Next place the cut strawberries in a single layer on a baking try that has been lined with parchment. Sprinkle over the sugar and place in the oven (still CircoTherm® 160° C) for 5 minutes, until they are starting to release their juices. Remove from the oven and leave to cool.

Now make the Earl Grey Martini. Place the teabag in 100ml of just-boiled water and leave to brew for 5 minutes. Remove the teabag and leave to cool

Place the tea, gin, lemon juice and simple syrup in a cocktail shaker filled with ice. Shake, then strain into two glasses.

Slice the scones in half. Spoon the cream onto the bottom halves and place 3 pieces of the roasted strawberries on top of the cream. Place the tops of the scones on top and serve with the Earl Grey martini.

\*Tip: You can buy simple syrup, or make a small batch by boiling together 200ml of water with 200g caster sugar, until the caster sugar dissolves. This should give you approx. 150ml of sugar syrup. Cool the syrup before using. The rest can be stored in an airtight container in the fridge for 3-4 weeks.