



Blue Berry and White Chocolate Scones



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 10 MINUTES



SERVES: 8

Ingredients

- 2 cups SR flour
- 1 tsp baking powder
- 90g unsalted butter, cold and cut into cubes
- ¼ tsp salt
- ¼ cup caster sugar
- 170ml buttermilk
- 1 tsp vanilla essence
- ½ cup cooking white chocolate, roughly chopped
- 1 punnet (175g) blueberries

Egg Wash

- 1 large egg, beaten

Method

In a large mixing bowl add the SR flour, baking powder and butter. Work the butter into the flour with fingertips until it resembles bread crumbs.

In the same bowl add the salt, sugar, buttermilk and vanilla essence and using a spatula or butter knife, cut the flour mixture into the milk mixture until just combined. Then add in the white chocolate and blueberries and combine. When adding in the blueberries try to squish half of them, as this will add more flavour into the flour mixture.

Preheat your oven on CircoTherm to 200°C and activate the Steam Jet function to on.

On a flour dusted bench or large chopping board turn out your mixture. It will be quite wet so to make it easier to work with dust the top with more flour. Shape the scone mixture into a rough square approximately 4cm high, then with a floured knife cut the scones in a 4×4 square grid.

Transfer the scones onto the universal pan lined with baking paper and brush with egg wash. Just before placing the scones into the oven on shelf level 2, activate the Steam Jet function by pressing the steam symbol. Cook for 10 minutes or until golden on top. Remove from oven to cool a cooling rack and serve immediately.

Notes

Beautiful light and flavourful scones are sure to be the hit for your next high tea. With the help of NEFF's CircoTherm® and Steam Jet you will never have to worry about rock hard scones again.