

(/)

orange blossom and bee pollen scones

These scones by Master pâtissier Eric Lanlard (<https://cake-boy.com/>) have a touch of the Middle East with the addition of the floral scent

of orange blossom extract and a rich honey flavour from the bee pollen.

Eric likes the way the dough turns a delicious yellow colour, we hope yours turn out just as golden!



-
- 225g (8oz) self-raising flour, plus extra for dusting
 - ¼ tsp salt
 - 25g (1oz) golden caster sugar
 - 50g (1¾oz) unsalted butter, diced
 - 2 tsp orange blossom extract
 - 125–150ml (4–5fl oz) buttermilk
 - 4 tbsp milk
 - 50g (1¾oz) bee pollen
 - beaten egg, to glaze

Preheat the oven to 200°C (fan 180°C)/400°F/gas mark 6. Line a baking sheet with baking paper.

Sift the flour into a mixing bowl, then stir in the salt and sugar. Add the butter and rub in using your fingertips until the mixture resembles breadcrumbs.

Add the orange blossom extract. Mix the buttermilk and milk together in a jug.

Pour the buttermilk into the bowl, a little at a time, and gently mix together. Before the dough has completely come together, add the bee pollen and combine to form a smooth, but slightly sticky dough. Do not overmix.

Turn the dough out on to a very lightly floured surface and knead briefly (3–4 times only) to remove the cracks, then roll out to 3cm (1¼in) thick. Using a 5.5cm (2¼in) diameter

plain cookie cutter, stamp out 16 scones (see Tip on page 68). Place on the prepared baking sheet and brush the tops with beaten egg.

Bake in the oven for 10–12 minutes until well risen and golden. Transfer to a cooling rack and leave to cool

Time: 30

Makes: 16

<https://www.roddas.co.uk/recipes/recipe/orange-blossom-bee-pollen-scones/>

A.E. Rodda & Son

The Creamery, Scorrier, Redruth, Cornwall, TR16 5BU

© Rodda's 2020 | Telephone 01209 823300

Company Registered at the above address

Company Registered Number 3833628

Site by big fish ® (<http://www.bigfish.co.uk>)