

CHEF GRAHAM'S COURGETTE SCONES



POLLIN8

INGREDIENTS

Makes 20 scones

900g self-raising flour
3 tsp baking powder
2 egg yolks
2 courgettes
Salt & pepper to taste
230g unsalted butter
700ml whole milk
Herbs de Provence

Marmite butter

250g Unsalted butter
1 tbsp marmite
5g Chopped parsley
Black pepper to taste



METHOD

1. Grate the courgette into a bowl and season with salt and pepper. Leave for 10 minutes.
2. Mix the flour, salt, herbs, baking powder and butter together in a mixing bowl.
3. Squeeze and discard any excess water from the courgette. Add the courgette to the flour and mix briefly. Rub in the diced butter by hand until the mix looks like coarse bread crumbs. Fold in 600ml of the milk until incorporated, don't over mix!
4. Cover with cling film and place in the fridge for 20 minutes to rest. Pre-heat your oven to 180°.
5. Lightly flour a work surface and roll out the scone dough until roughly 2-2.5cm thick. Use a 5cm round cutter to stamp out as many scones as you can.
6. Place the scones on a baking tray lined with baking paper, ensuring there is a gap between each of them. Mix the egg yolks with the final 100ml of milk and use a pastry brush to liberally brush the top of each scone.
7. Bake the scones for 8-10 minutes until golden.

For the marmite butter

1. Cut the butter into chunks and place into a machine mixing bowl, leave until it's at room temperature and very soft. Beat on a high speed, stopping occasionally to scrape the sides of the bowl.
2. When light and fluffy, add the Marmite and continue to beat. Then fold in the chopped parsley and black pepper to taste.