

## Gourmet Series Earl Grey scones and Berry Sensation tea jam



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 2
- Activities Name  
Real High Tea

### Used Teas



t-Series The Original  
Earl Grey



Exceptional Berry  
Sensation

### Ingredients

#### Gourmet Series Earl Grey scones and Berry Sensation tea jam



## Scones

- 500g self-raising flour
- 1 egg
- 50g castor sugar
- 60g butter
- 200ml Dilmah t-Series Earl Grey brewed tea
- 50ml milk

## Jam

- 500g berries
- 1 lemon, juiced
- 500g castor sugar
- 120ml strong brewed Dilmah Exceptional Berry Sensation tea
- 1 packet fruit pectin

## Methods and Directions

### Gourmet Series Earl Grey scones and Berry Sensation tea jam

#### Scones

- Thoroughly mix all the ingredients together, roll into 1 inch thickness and use round cutter to obtain scones shape, brush with milk and dust with a bit of castor sugar.
- Bake at 180°C for 12 minutes.

#### Jam

- Brew 4 Berry Sensation tea bags in 1 litre of water and reduce it to 120ml.
- Add all the ingredients and simmer for 1 1/2 hour. Pour into sterilised jar.