

## RAISIN AND BUTTERMILK SCONES WITH LEMON CURD, CLOTTED CREAM, MIXED BERRY PRESERVE



0 made it | 0 reviews



Sahil Sethi



Tiffany Qidan Zhang

The St. Regis Abu Dhabi transports guests to a world dedicated to personalized service and unsurpassed experiences. Guests can experience a splendidly balanced mix of intriguing yet sophisticated tastes and sensations in superlative restaurants and bars. Indulge in true dining experiences at the all-day dining restaurant or discover authentic Tuscan cuisine at the Villa Toscana. Represented by Tiffany Qidan Zhang & Sahil Sethi.

- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Ingredients

#### RAISIN AND BUTTERMILK SCONES WITH LEMON CURD, CLOTTED CREAM, MIXED BERRY PRESERVE

- 450g flour
- 110g butter
- 20g baking powder
- 170ml buttermilk
- 1 egg
- 110g sugar
- 5ml vanilla
- 100g raisins



## Methods and Directions

### **RAISIN AND BUTTERMILK SCONES WITH LEMON CURD, CLOTTED CREAM, MIXED BERRY PRESERVE**

- Mix all the dry ingredients; rub in butter with the flour mix.
- Add pre soaked raisins and then add egg and buttermilk and mix it to a dough consistency but do not overwork it.
- Let it rest for a while and put it in the chiller for about 10 minutes
- Sprinkle some flour on a working station and using a rolling pin flatten the dough into the desired thickness.
- Cut into desired shape and arrange them on greaseproof tray and brush with milk.
- Bake it at 175°C for 20 minutes.
- Serve it with preserves, lemon curd and clotted cream.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 23/02/2025