

SAVOURY BLUE CHEESE SCONE SUNDRIED-TOMATO JAM AND COSLTON BASSET STILTON CREAM



0 made it | 0 reviews



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The Hong Kong Cricket Club, founded in 1851, is the oldest cricket club in Asia. The Club has provided cricket, sports and recreational activities to its members and the wider community for over 160 years. Represented by Jason Chan Yee Chiu & Ho Wing Hong.

- Sub Category Name

Combo

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

SAVOURY BLUE CHEESE SCONE SUNDRIED-TOMATO JAM AND COSLTON BASSET STILTON CREAM

Scone

- 260g self-raising flour
- 50g sugar
- 2 tsp baking powder
- Pinch of salt
- 75g butter
- 1 egg
- 200ml milk
- 120g blue cheese



Stilton Cream

- 250g blue cheese
- 50ml fresh cream

Tomato Jam

- 72g sun-dried tomato
- 38g pine nuts
- 3g sugar
- 29ml olive oil

Methods and Directions

SAVOURY BLUE CHEESE SCONE SUNDRIED-TOMATO JAM AND COSLTON BASSET STILTON CREAM

Scone

- Mix the flour, butter, salt and baking powder until breadcrumb texture.
- Add the egg, milk and blue cheese.
- Mix until this forms a dough and comes together.
- Roll it lightly to a round at least 2.5cm/1inch thick, then cut the scones out using a cutter on the dough.
- Place the scones on the lightly greased baking sheet and dust lightly with the extra flour. Bake them in the top half of the oven for 10-12 minutes.

Stilton Cream

- Place the stilton and cream in a blender and blend until the mixture is smooth and thick in consistency

Tomato Jam

- Place all ingredients into blender and purée.
- Place in a pan and cook slowly for 5 minutes.