



Macerated strawberry, mascarpone & ginger syrup scones

Ingredients: (Serves 4)

1 cup self-raising flour, plus extra for dusting
pinch of salt
½ cup pure cream
½ cup lemonade
250g strawberries, halved
¼ cup sparkling Moscato
200g mascarpone
1 teaspoon vanilla bean extract
1 tablespoon honey, plus 2 tablespoons extra
¼ cup water
juice of 1 lemon
thumb-sized piece of ginger, thinly sliced

Method:

1. Preheat oven to 200°C (fan-forced). Line a baking tray with baking paper.
2. Sift flour and salt into a medium bowl. Pour in cream and lemonade, then begin to mix into a soft, sticky dough. Turn onto a generously floured work surface. Knead very lightly until just smooth, then press into a 3cm thick disc. Use a 6cm cutter to cut dough into four rounds. Place on the lined baking tray with sides touching. Bake for 15-20 minutes or until lightly browned.
3. Meanwhile, place strawberries in a small bowl. Pour over Moscato and set aside for 5 minutes to macerate.
4. Stir mascarpone, vanilla and one tablespoon honey in a medium bowl until smooth.
5. In a small saucepan, combine water, lemon juice, ginger and remaining two tablespoons honey. Bring to a simmer over medium-high heat and cook for 2-3 minutes or until a light syrup forms. Discard ginger prior to serving.
6. Fill scones with mascarpone and macerated strawberries, then drizzle with ginger syrup.

Nutrition Information: (Per serve)

Energy:	2140kJ (512cal)	Protein:	5.3g	Total Fat:	30.8g
Saturated Fat:	20.8g	Carbohydrate:	49.6g	Sugars:	35.7g
Fibre:	2.9g	Sodium:	308mg		