TATUA
Specialised Dairy

Date & Custard Sour Cream Scones

Serves: Makes 12

Ingredients

3 cups dates, chopped
1/2 cup orange juice
1/2 cup hot water
4 cups self-raising flour
1 cup Tatua Sour Cream
1 1/4 cups milk
1 cup Tatua Crème Custard

Method

1. Make a date puree by cooking the dates over a low heat with the orange juice and water until the dates have broken down to a puree. This can also be done in the microwave.
2. To make the scone dough, place the flour in a large bowl. In a small bowl, whisk together the Tatua Sour Cream and milk before adding to the flour. Mix until the dough comes together, then tip out onto a lightly floured bench.
3. Roll the dough out to 40x 30cm. Cover this with the date puree. Top the date puree with the Tatua Crème Custard, leaving a 5cm edge at the top as when you roll the scone up the custard will spread to this area on its own.
4. Working from the edge closest to you, carefully roll the dough up into a log. With a shape knife cut the log in half. Cut each half, in half again. Then cut each piece into thirds, this should result in 12 fairly even scones. Place them on a paper-lined oven tray and bake at 200°C for 12-20 minutes.

Recipe and photos by Nourish Magazine

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