

Strawberry scones with fresh fruit



For the scones:

- 250 g (9 oz) flour + a little for the work surface
- 50 g (2 oz) sugar
- 1 tsp salt
- 2 tsp baking powder
- 50 g (2 oz) butter (cut into pieces)
- 150 ml (5 oz) whey
- 1 egg

For the filling:

- 200 g (7 oz) strawberries
- 150 ml (5 oz) cold single cream
- 150 g (5 oz) kefir cheese, well-drained
- 40 g (1,5 oz) vanilla sugar
- 1 jar of strawberry jam

Strawberry scones preparation

Turn the oven on to 200 °C (390 °F). Line a baking plate with baking paper.

Combine flour, sugar, salt and baking powder. Incorporate the butter with your fingertips, until you get lumpy dough. Then incorporate the whey. Knead the dough fast until smooth and soft enough. Spread this dough out on a floured work surface, to the thickness of 2 cm. Cut into circles with a biscuit cutter. Place them on the plate and brush with beaten egg.

Bake in the centre of the oven for 15 minutes until risen and golden brown. Leave them to cool on a wire rack.

Rinse, then remove the stems from the strawberries. Whisk together cream and vanilla sugar, until it forms stiff snowy peaks. Incorporate it into fresh cheese. Fill the strawberry scones with jam, then with mousse and finally with strawberries cut into slices.

You can vary the fruit according to the season. It is also delicious with raspberries, blackberries, pineapples, mangoes, oranges...

See more recipes [here](#).

Products used to prepare this recipe:



Cheese Maker

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