



# Slow Food<sup>®</sup>

## Herefordshire

### **Stem Ginger Scones** (serves 6)

Ginger in use in England since Anglo - Saxon times gives a warm and spicy flavour to these delicious 'store cupboard' scones. For that extra touch serve with thick Herefordshire **honey** made from bees that pollinate the apple orchards and Jersey **clotted cream** produced from cows that graze the lush pastures of Herefordshire.

250grms self raising flour

50grms butter or lard

3 good 'knobs' of preserved stem ginger – chopped fine

¼ litre + milk

- 1 Rub fat into flour to form small 'breadcrumbs'
- 2 Add chopped ginger and mix well
- 3 Gradually mix in milk until a soft dough is formed.
- 4 Form dough into a round and gently roll until a flat disc about one and a half inches thick is formed, segment into 6 pieces
- 5 Place onto a floured baking sheet, gently dust with a little more flour.  
This gives you a lovely soft scone
- 6 Bake 180C for 15 – 20 mins.

When rhubarb is in season this recipe also makes a lovely crust for a fresh Rhubarb Cobbler.