

# 『Scones with Shikuwasa Curd』

Scones kneaded with shikuwasa and served with British style shikuwasa paste



Cooking Time  
about 60 min.  
(excludes time to wait  
for dough to ferment)

## Ingredients

For 8 scones

### ★Scones

|                   |             |
|-------------------|-------------|
| (A) flour         | 100g        |
| (A) bread flour   | 100g        |
| (A) sugar         | 60g         |
| (A) salt          | two pinches |
| (A) baking powder | 2 teaspoon  |
| butter (no salt)  | 50g         |
| milk              | 60cc        |
| plain yogurt      | 60g         |
| shikuwasa juice   | 2 teaspoon  |

### ★Shikuwasa Curd

\*enough shikuwasa curd for 3-4 people

|                  |          |
|------------------|----------|
| eggs             | 1 pieces |
| sugar            | 50g      |
| shikuwasa juice  | 50g      |
| butter (no salt) | 40g      |
| whipped cream    | 50g      |
| sugar            | 5g       |

\*cream for 2-3 people.

## Instructions

### Prepping

- Preheat the oven about 10 minutes before baking the scones (electric oven: 200°C, 20-25 minutes).

### Scones

- 1 Place (A) in a bowl and mix with a whisk until evenly distributed.
- 2 Add butter and cut into pieces with a scraper until the pieces are about the size of a grain of rice.
- 3 Rub your hands together to make the butter grains finer until they are smooth.
- 4 Add milk, plain yogurt, and shikuwasa juice, and mix with a scraper.
- 5 When it comes together, cut the dough in half, overlap them, and press down on the top three times, then wrap them in plastic wraps and let them rest in the refrigerator for an hour or more.
- 6 Spread out the plastic wrap, cut the dough in half, pile them up, then cover the top of the dough with plastic wrap and shape it into 18 x 12 cm squares with a rolling pin.
- 7 Cut the longer sides in half and cut each side into 4 equal right triangles (8 equal pieces in total).
- 8 Place a baking tray lined with a cookie sheet and bake in the oven for 200°C in 20-25 minutes.

### Shikuwasa Curd

- 1 Mix eggs and sugar in a bowl with a whisk until slightly white. Put the eggs and sugar in a bowl and mix with a whisk until slightly white.
- 2 Put shikuwasa juice and butter in a pan and cook on low heat.
- 3 When the butter is melted, heat the mixture over low to medium heat while stirring constantly with a rubber spatula.
- 4 When it starts to thicken, serve on a plate.

### Finishing touches

- 1 Put cream and sugar in a bowl and beat with a hand mixer for 7 minutes.
- 2 Garnish the scones with the shikuwasa curd.

### Cooking Tips

- When rolling out the scones with a rolling pin, cover them with plastic wrap, or you can also roll them out directly with a rolling pin after dusting them with flour (on top of the amount of bread flour already applied).
- While the scones will be cut into pieces and baked, they can also be cut out and mold then baked.
- You can also use a small pan for the shikuwasa curd.
- As the shikuwasa curd is thickened by the egg's cohesiveness, be careful not to overcook it while mixing.
- The shikuwasa curd thickens when it cools.