

TEAR OUT

# EASY EATS BY ERIC LANLARD

## THE ONLY FOUR RECIPES YOU'LL EVER NEED

Key dishes made simple

### SCONES

All recipes  
make 6



#### CLASSIC

**225g self-raising flour; ¼ tsp salt; 25g golden caster sugar; 50g unsalted butter, diced; 125-150ml buttermilk; 4 tbsp milk; 1 beaten egg, to glaze**

1 Sift flour into bowl, add salt, sugar and butter and rub in until mixture resembles breadcrumbs. Mix buttermilk and milk. Gradually mix in to form sticky dough. 2 Knead 3-4 times on lightly floured surface and roll out to 3cm thick. Cut out 6 scones and place on lined baking tray. Brush tops with egg. 3 Bake at 200C/Gas 6 for 10-12 minutes until well risen and golden. Transfer to a cooling rack. Serve with clotted cream and jam.

#### LEMON

**225g self-raising flour; ¼ tsp salt; 25g golden caster sugar; 50g unsalted butter, diced; 2 tsp lemon extract; grated zest of 1 large lemon; 125-150ml buttermilk; 4 tbsp milk; 1 beaten egg, to glaze**

Make as for classic scones, but add lemon zest and extract just before buttermilk mixture. Serve with lemon curd.

**TIP** Dip the cutter in flour before stamping out each scone, so the dough doesn't stick. Don't twist cutter when pressing out the scones – this will ensure they rise straight and tall when baking.



#### PISTACHIO AND ROSE

**225g self-raising flour; ¼ tsp salt; 25g golden caster sugar; 50g unsalted butter, diced; 2 tsp rose extract; 125-150ml buttermilk; 4 tbsp milk; 50g shelled pistachio nuts, chopped; 1 beaten egg, to glaze**

Make as for classic scones, but add the rose extract just before the buttermilk mixture and the pistachios just before bringing the dough completely together.



#### CHOCOLATE AND RASPBERRY

**225g self-raising flour; ¼ tsp salt; 25g golden caster sugar; 50g unsalted butter, diced; 125-150ml buttermilk; 4 tbsp milk; 10g freeze-dried raspberry pieces; 20g cacao nibs or chocolate chips; 1 beaten egg, to glaze**

Make as before, but add the berries and nibs before bringing the dough together. Serve with whipped cream and raspberry jam.

Recipes adapted from *Afternoon Tea* by Eric Lanlard (Mitchell Beazley, £20)

PHOTOGRAPHS Romas Foord

Eat! SCONES