

The best scones for Wimbledon

The quintessentially British tea-time treat is given a new spin by baker extraordinaire Eric Lanlard. Serve with jam and a bowlful of billowing clotted cream. Ace!

PHOTOGRAPHS KATE WHITAKER FOOD STYLING LIZZIE KAMENETZKY AND ERIC LANLARD STYLING LIZ BELTON



“This recipe reminds me of walking through a Middle Eastern souk, with all the gorgeous spices and dried edible flowers. The subtle aroma of rose is also reminiscent of a British summer’s day. If you’re looking for the perfect thing to nibble as the players thrash it out on Centre Court, these scones are it.” ERIC LANLARD

Pistachio and rosewater scones

MAKES 6. HANDS-ON TIME 35 MIN,
OVEN TIME 20 MIN



If you're not a fan of rosewater, use vanilla extract instead.

- 225g self-raising flour, plus extra for dusting
- ¼ tsp salt
- 75g golden caster sugar
- 50g unsalted butter, diced
- 1 tsp rosewater (from the baking section of large supermarkets, or see tips)
- 150ml buttermilk
- 4 tbsp whole milk
- 50g shelled unsalted pistachios, chopped
- Beaten egg to glaze

YOU'LL ALSO NEED...

- A 5.5cm diameter plain or fluted cookie cutter

1 Heat the oven to 200°C/180°C fan/gas 6 and line a baking sheet with baking paper. Sift the flour into a large mixing bowl, then stir in the salt and sugar. Rub the butter

into the flour with your fingertips until the mixture resembles breadcrumbs. Stir in the rosewater. 2 Combine the buttermilk and milk in a jug. Pour the liquid into the flour mixture, a little at a time, and gently mix with a table knife. Stop adding liquid just before the dough comes together (you may not need all the milk). Add the pistachios, then bring together with your hands to form a smooth, slightly sticky dough; be careful not to overwork the mix. 3 Turn the dough out onto a very lightly floured surface and knead briefly (3-4 times only) to remove the cracks, then roll out until 3cm thick. Using a 5.5cm diameter cookie cutter, stamp out 6 scones, reshaping and rerolling any leftover dough. Put the scones on the prepared baking sheet and brush the tops with the beaten egg. Bake for 20 minutes or until well risen and golden.

4 Transfer the baked scones to a wire rack to cool, then serve immediately. PER SCONE 317kcal, 12.6g fat (5.5g saturated), 7.7g protein, 42.4g carbs (14.2g sugars), 0.6g salt, 1.5g fibre Eric Lanlard's Afternoon Tea (£20; Mitchell Beazley) is out now

THE DELICIOUS. SCONE DEBATE

Do you slather on clotted cream or dollop on the jam first? Let us know in our poll and find out which way the nation is leaning in the Great Scone Debate! deliciousmagazine.co.uk/sconedebate

