

CHOCOLATE & BLUEBERRY SCONES

INGREDIENTS:

80g	<i>DLA Blueberry Filling & Topping</i>
100g	<i>DLA Carmen 44% Milk Chocolate Couverture</i>
300g	All purpose flour
40g	Granulated sugar
3g	Salt
1tbsp	Baking powder
100g	Unsalted butter
1	egg
100g	Milk

METHOD:

Cut the butter into 1 cm cubes and place in the refrigerator before using.

Put the flour, granulated sugar, salt and baking powder in a food processor and mix.

Add the butter and mix until incorporated.

Put the milk and eggs in 2 parts and mix until crumbly.

Take out the batter and manually mix in the blueberry filling.

Once the dough comes together, place it on a floured surface and knead 3 to 4 times. Don't over mix it.

Roll the dough to a thickness of 4 cm.

Wrap the dough in plastic wrap and let it rest in the refrigerator for 30 minutes.

Cut to medium size squares and bake in an oven preheated to 210 degrees Celsius for about 16 minutes.

Let the scones completely cool.

Melt the chocolate in a water bath and pour it on top of the scones.

FEATURED PRODUCTS



Carmen 44%
Milk Chocolate
Couverture



Blueberry
Filling & Topping