

# Tasty Turmeric Scones

with date compote and tahini cream

by Hoda Kobeissi



## Scones

3 cups self raising flour  
2 scant tsp turmeric  
1 cup thickened cream  
1 cup lemonade

## Date compote

1 cup pitted dates, roughly  
chopped  
1/2 cup boiling water  
1/2 tsp baking Soda

## Tahini Cream

1 cup thickened cream  
1-2 tbs tahini  
1 tbs sugar (caster sugar works  
best but normal sugar is fine too)

## Method - Makes 10 -15

1) Preheat oven to 200C (standard) or 180C if fan forced. Combine the flour and turmeric into a medium size bowl and stir to combine. Add cream and lemonade to the flour mixture and mix until just combined. Do not over mix, it will make the scones dense. The dough should be soft and fairly sticky.

2) Turn out onto a lightly floured surface, and gently pat down to 2.5cm thickness (you can use a rolling pin, but be careful not to roll the dough too thin as the scones will not rise. Using a round cookie cutter (size of your choice, I like using a smaller cutter around 4cm) to cut scones. Flour the cutter in between so the dough doesn't stick. I usually get 6 out of the first batch, then I combine and pat out the offcuts to make another 4 (but that depends of course on the size of the cutter you are using).

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Optional - brush the tops lightly with milk. This makes the tops nice and golden, and helps smooth the top too.

3) Place on a lined or greased tray, slightly touching each other (they help each other rise) and bake for 12 to 15 minutes until golden on top.

Place on rack to cool. Place tea towel over them to stop the tops from getting crusty.

4) To make date compote, place all the ingredients in a small saucepan and place over medium heat. Once boiling rapidly, reduce heat slightly and allow to simmer for 15 mins or until mixture is thickened and jam-like (note: jam will look burnt and turn black but that's normal). Stir and place in a serving bowl and allow to cool to room temperature, then place in fridge until needed.

5) To make tahini cream place all ingredients in a deep bowl. Using a stick blender with the whisk attachment (you can use a stand mixer for this too), whip ingredients until thickened to just firm peaks. Place in serving bowl and keep in fridge until required.

Enjoy scones with lots of cream and compote.....and devour with a coffee or tea to wash it down nicely.