

# Drop Scones with Raspberries and Hazelnuts



## Ingredients

120g raspberries  
30g caster sugar, plus 1/2 tbsp for the raspberries  
Juice of 1/2 lemon  
30g butter, sliced, plus extra for frying  
125g self-raising flour  
A pinch of salt  
2 eggs, beaten  
100ml milk  
30g hazelnuts, crushed  
Vanilla cream, to serve  
Nutmeg

## Method

Prepare the raspberries first. Place in a bowl with the half tablespoon of sugar, lemon juice and a tiny pinch of salt and pepper. Stir well and leave to macerate while you cook the scones.

Place the butter in a small saucepan over a medium-low heat. Allow it to melt and then cook until it foams up, then subsides. You will see brown specks appear at the bottom. As soon as you can smell a nutty aroma, take off the heat and pour into a cool bowl.

Sift the flour and a pinch of salt into a mixing bowl, then stir in 25g of sugar and make a well in the centre. Pour in the beaten eggs and add a little of the milk. With a wooden spoon, start to beat and gradually add more milk until you have a smooth batter that drops reluctantly off the spoon. Stir in the brown butter.

Heat a heavy-based pan over a medium heat and grease with a hint of butter. Drop tablespoons of the batter onto the pan, leaving room for them to spread. When bubbles start to form on the surface, sprinkle the crushed hazelnuts onto them, then flip them over and cook for one minute more.

## Shopping list

Browse our local suppliers to make your shopping list.