

Pumpkin and Parmesan Scones

50–60 Min

Ingredients 8 Portions

= Kotányi Produkte

150 g	Pumpkin (butternut squash, Hokkaido or kabocha)
225 g	Plain flour
1 tsp	Baking powder
0.5 tsp	Table Salt
0.5 tsp	Ginger, Ground
0.5 tsp	Turmeric, Ground
0.5 tsp	Pepper Black, Ground
55 g	Cold butter
70 g	Parmesan, finely grated
60 ml	Milk
1 tsp	Lemon juice

Preparation

1. Preheat the oven to 200 °C. Line a baking tray with baking paper, arrange the pumpkin cubes on it and roast for about 15–20 minutes, or until tender. Remove from the oven, leave to cool briefly, then mash into a purée.
2. Place a baking tray in the oven to heat up. Sift the flour, salt, baking powder, black pepper, ginger and turmeric into a large bowl. Add the butter and rub it into the dry ingredients until the mixture resembles breadcrumbs.
3. Add two-thirds of the grated Parmesan to the mixture and stir. In a small bowl, combine the milk and lemon juice, then add to the dry ingredients along with the pumpkin purée. Mix using a knife, then gently bring the mixture together with your hands to form a smooth ball. Transfer it to a lightly floured surface.
4. Gently press the dough with the palm of your hand until it is approximately 2.5 cm thick and 15 cm in diameter. Transfer it to baking paper and cut into 8 triangles using a knife, without separating them.
5. Brush the scones with a little milk and sprinkle with the remaining cheese. Carefully remove the hot baking tray from the oven and transfer the scones onto it together with the baking paper. Bake for about 12–15 minutes until golden brown and cooked through. Remove from the oven and serve with a spread or cream cheese.