

**Miele**

# Buttermilk scones with mixed berry conserve

By Miele

**10 minutes**

Preparation time

**30 minutes**

Cooking time

**20-30 servings**

Serves



## INGREDIENTS

### Buttermilk scones

1 kg self-raising flour  
1 tsp baking powder  
600 ml cream  
400 ml buttermilk  
Extra flour for dusting  
Extra milk for brushing

### Mixed berry conserve

250 g strawberries, hulled, cut in half  
250 g raspberries  
250 g blackcurrants, stalks removed  
250 g redcurrants or blueberries  
1 vanilla pod, cut in half, seeds scraped  
1 lemon juice and zest  
1kg jam sugar

### To serve

Crème fraîche

## METHOD

### Mixed berry conserve

1. Place clean jars and lids, upside down, into a perforated steam container and sterilise in the steam oven on 100°C for 15 minutes.
2. In a large stainless steel mixing bowl, combine the fruit, vanilla seeds, lemon zest and juice.
3. Add a third of the sugar and gently pulse using a stick blender.
4. Once some of the juice and syrup has formed, add the remaining sugar and continue to pulse. Blend the berries to the level of consistency you prefer your conserve.
5. Place into a large pot on high heat, induction setting 7, and bring to the boil.
6. Once the mixture has reached boiling point, remove from heat.
7. Remove sterilised jars from the steam oven and carefully fill the jars, leaving a small space at the top.
8. Gently secure the jars with the lids and place into a perforated steam container and Steam at 100°C for 20 minutes. Leave the door closed and the jam resting in the steam oven for an additional 20 minutes.
9. The jars will seal tightly during the cooking process.
10. Leave to cool at room temperature.

### Scones

1. Preheat oven on Conventional at 200°C.
2. In a large mixing bowl, sift flour and baking powder.
3. In a separate jug, combine cream and buttermilk.
4. Make a well in the centre of the flour and pour in cream mixture.
5. Using a spatula or your hands, lightly bring together to form a wet dough.
6. Dust kitchen bench with flour and gently roll out dough to a 3cm thickness.
7. Cut out scones using a pastry cutter approximately 3-4cm in diameter.
8. Place scones onto a greased baking tray with a small gap between each one.
9. Allow offcuts to rest for a few minutes before re-rolling until all dough is used.
10. Brush the tops of the scones lightly with milk before placing into the Oven.
11. Bake on shelf level 3 for 25-30 minutes until golden brown.

### To serve

1. Serve scones with mixed berry conserve and crème fraiche.

### Hints and tips

- To test if conserve has set correctly, place a tablespoon of jam onto a frozen saucer. It should set within 1-2 minutes.
- Cooking time will vary depending on the size of the scones.
- Scones can be baked and frozen.
- The mixed berry conserve can be substituted with a good quality store bought conserve.
- The sterilise crockery function can also be used to sterilise preserving jars.
- Conserve can be stored at room temperature for up to 6 months prior to opening.
- Once opened, conserve can be stored in the refrigerator for 4-6 weeks.
- Conserve can be made successfully on an Induction cooktop. Place berries, lemon juice, zest and vanilla into a large heavy based saucepan on high heat, Induction setting 9. Once fruit has collapsed, add in sugar and boil rapidly for 10-12 minutes until foam dissipates.