

savory herb scones

RECIPE COURTESY OF SAMANTHA SENEVIRATNE

INGREDIENTS:

- ½ cup whole milk
- ⅓ cup heavy cream, plus more for brushing
- 1 large egg, lightly beaten
- 2 cups all-purpose flour, plus more for dusting
- ¼ cup finely grated Parmigiano-Reggiano cheese, plus more for the top
- 2 ½ teaspoons baking powder
- ¾ teaspoon coarse salt
- ¾ teaspoon freshly cracked black pepper
- 8 tablespoons (1 stick) cold unsalted butter, cut into pieces
- ½ cup coarsely chopped mixed tender herbs, such as parsley, cilantro, dill, chives, or chervil

ACTIVE TIME:

20 minutes

TOTAL TIME:

1 hour (includes cooling time)

EASE OF PREPARATION:

Easy

YIELD:

8 scones

INSTRUCTIONS

1. Preheat the oven to 425° F. In a small bowl, whisk together the milk, cream, and egg. In a large bowl, whisk together the flour, cheese, baking powder, salt, and pepper.
2. Add the butter to the flour mixture and cut with a pastry blender until the mixture resembles coarse meal. Toss in the herbs and stir to combine.
3. Drizzle in the milk mixture and stir with a fork until crumbly, but just combined. Liberally dust a parchment-lined baking sheet with flour. Tip the dough onto the baking sheet and pat it into a 6-inch circle. Using a sharp knife or a bench scraper, cut the dough into 8 equal triangles. Spread the triangles apart and brush the tops with heavy cream. Finish with more cheese, if desired.
4. Bake until the scones are golden brown, set, and a toothpick inserted in the center comes out clean, about 22 minutes. Transfer the baking sheet to a rack to cool slightly. Serve warm or at room temperature.
5. These are best served the day they are baked and can also be frozen for up to 3 months before baking.

SPECIAL EQUIPMENT: *a pastry blender and a bench scraper, optional*