

Ginger & Pumpkin Scones

By Jodie Dobson, Kitchener NSW

Ingredients:

3 cups plain flour
2 tsp baking powder
1/2 tsp baking soda
3/4 tsp salt
1/2 tsp ground ginger
3 tbs caster sugar
120g butter, cut into pieces
120g peeled pumpkin (butternut pumpkin is best)
200 mL buttermilk (or 180 mL milk plus 1 tbs vinegar or lemon juice and stir to curdle)
1/2 sachet Vissot Cambodian Curry paste, dissolved in 2 tbs of hot water (see below)
125g glace ginger (or uncrystallised/naked ginger), chopped into small pieces



Method:

- In a medium bowl mix all dry ingredients together
- Add the butter and use your fingers (or food processor) to mix until it resembles coarse crumbs
- Cook (drain well) and puree the pumpkin
- Mix together the pumpkin, curry paste, glace ginger and about half of the buttermilk (or curdled milk). Add this mixture to the dry mix
- Gently combine (do not over mix). Add more milk, if needed, to make a moist or slightly sticky scone dough
- Turn the dough onto a lightly floured surface and pat into a circle about 3-4 cm thick
- Cut out with a scone cutter and place on a lined baking tray close to each other
- Bake in a preheated oven at 215oC (195oC if fan forced) for 15-20 minutes

Dissolving the Paste:

Cut paste into 5mm wide strips:



Place in a small bowl and add **hot** water until almost covered (2 tbs for 1/2 sachet):



Soak for 10 minutes (microwave to dissolve faster). Mash into a smooth paste with the back of a spoon:

