

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)
- 1/2 sachet **Vissot Cambodian Curry paste**, dissolved in 2 tbs of water (see below)
- 125g **glace ginger** (or uncrystallised/naked ginger), chopped into small pieces
- 200 mL **buttermilk** (or 180 mL milk plus 1 tbs vinegar or lemon juice and stir to curdle)



Method:

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

Serving suggestions: tastes great with honey or **exotic ginger syrup** and whipped cream



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We can help Cambodia by sharing this recipe and the Vissot curry with friends

Dissolving the Paste:

Cut paste into 5mm wide strips and place in a small bowl:



Add water until almost covered (2 tbs for 1/2 sachet). Microwave on high until soft (about 15 seconds):



Mash into a smooth paste with the back of a spoon:



Alternative to microwaving: soak in hot water for 10 minutes