



# PUMPKIN AND RIVER THYME SCONES

When our culinary wizard, Executive Sous Chef Dean Brewer at Brisbane Showgrounds, teased us with his top-secret pumpkin scone recipe, we couldn't keep it under wraps any longer!

Chef Dean's scones are bursting with flavor, as easy as pie (well, scone!). This treat is a year-round delight that'll make your taste buds dance!

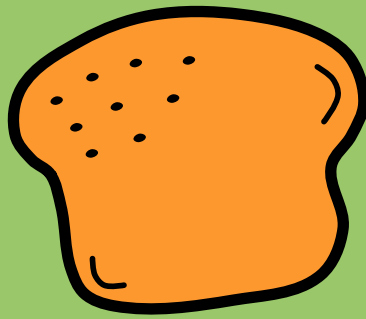
## INGREDIENTS:

- 2 cups self-raising flour
- 1 tbsp caster sugar
- 1/2 tsp ground nutmeg
- Pinch of salt 60g unsalted butter, chilled, chopped
- 1/2 cup buttermilk
- 2/3 cup mashed cooked butternut pumpkin
- 1 tspn dried river thyme
- Extra buttermilk, for brushing
- Cream cheese or ricotta, to serve
- Fresh chives, finely chopped, to serve



**Ekka**

ROYAL QUEENSLAND SHOW



## METHOD:

- Preheat oven to 200degrees Celsius. Line a baking tray with baking paper.
- Sift flour, sugar, nutmeg, river thyme and salt into a bowl. Add diced butter, using fingertips to rub into flour mixture until mix resembles fine breadcrumbs.
- Make a well in the centre of the dry mixture. Add buttermilk and pureed pumpkin. Combined and stir until a sticky dough forms. Turn out onto a floured bench top and lightly knead.
- Using a lightly floured rolling pin roll out to approx. 2cm thickness. Using a round scone cutter cut out scones and place on the baking tray.
- Bake for 12 to 15 minutes until golden brown and hollow to tap.
- Place on cooling rack to cool.

## **Serving suggestions**

Whipped cream cheese & rosella relish

**Ekka**

ROYAL QUEENSLAND SHOW