




# Scones



VALRHONA

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# Scones

AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

Makes 27 scones

## SCONES

150g Butter  
80g (+6g) ARIAGA 66%  
100g Caster sugar  
50g Whole eggs  
25g Milk  
25g Fresh cream 35%  
60g Moist raisins  
12g Baking powder  
220g Flour for pastry  
50g Dark Crunchy Pearl  
Valrhona  
50g Egg yolks

Use soft butter and melt the chocolate and mix both together in order to make a soft chocolate butter. Add the sugar, the baking powder and the flour. Add the milk, the cream, the eggs, the dark chocolate pearls and the golden raisins, do not mix too much. Spread the dough to a 18mm thickness using a dough breaker, cut rounds of 5 cm. Egg wash the scones with 50g of egg yolk melted with 6g of ARIAGA 66%. Cook for 20 minutes at 160°C.

## ALMOND PRALINE AND CONFIT LEMON SCONES

120g Butter  
80g Almond Praliné 60%  
100g Caster Sugar  
50g Whole eggs  
25g Milk  
25g Fresh Cream 35%  
60g Confit lemons  
12g Baking powder  
240g Flour for pastry  
100g Egg yolks

Mix the butter, the sugar, the flour, the baking powder and the praliné together. Add the milk, the cream, the eggs and the confits lemons. Do not mix too much. Spread the dough at 18mm, cut rounds of 5 cm. Egg wash with 100g of egg yolks . Bake at 160°C for 20 minutes.