

Scones dumplings with smoked bacon and maple syrup, sour cream with fresh chives

Recipe for 2

Description

Quebec flavors with the technique of a scone batter, a recipe that reunites sweet and salty.

Note

You can also roll down the scone batter with a rolling pin about 1 cm thick to then use a cookie cutter to make the scones the traditional way.

Ingredients

Scone batter

- 525 Gr Bacon
- 140 Gr Butter
- 300 Gr Flour
- 15 Gr Sugar
- 7 Gr Baking powder
- 1 Gr Baking soda
- 125 Gr Maple syrup
- 130 Gr Buttermilk
- 2 Gr Salt

- Salt and pepper

Sour cream

- 175 Gr Sour cream
- 1 Unit(s) Lemon juice
- 1 Dash Maple syrup
- 8 Sprig(s) Chives

- Salt and pepper

Dressing and final touches

- 1 Unit(s) Lime zest(s)
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **375 F°**

Preparations

Dice the bacon in small cubes, fry it in a pan to give it some color and texture.

Cut the butter in cubes and keep it in the fridge for now,

Making of the scones

Mix in a bowl or an electric mixer bowl the flour, sugar, baking powder, baking soda, salt and the cold butter. Mix until you get a grainy texture the size of green peas.

Add in the cold bacon, the maple syrup and the buttermilk, mix until batter is smooth. Do not mix in

too much or the scone will not be light and delicate.

With an ice cream scooper, scoop the scones to form balls of about 60g each, then put them on a sheet pan with a parchment paper.

With a brush, cover the scones with a mix of egg yolks and a bit of water, put them in the oven and cook for 15 minutes.

Take them out of the oven and brush a bit of maple syrup on each one of them and put back in the oven for 4 minutes.

Sour cream

Whisk the sour cream in a bowl, add in the lemon juice et a bit of maple syrup, salt and pepper.

Delicately add in the finely chopped chives.

Dressing and final touches

Count 2 scones per person depending on the size of the scones, zest a bit of lime on top, and serve it with your delicious sour cream mixture.

Bon appétit!