

Smoked bacon and maple syrup scone balls, tangy sour cream dip and green onion sufflets |

Recipe for 6 cookies

Description

The flavors of Quebec in a sweet and sour ball using a scone dough recipe.

Note

You will be better off cubing your bacon yourself. If you use already sliced bacon, cut it in small strips (julienne).

Ingredients

Scone dough

- 250 Gr Bacon
- 70 Gr Butter
- 150 Gr Flour
- 10 Gr Sugar
- 4 Gr Baking powder
- 1 Gr Baking soda
- 65 Gr Maple syrup
- 65 Gr Buttermilk
- 1 Gr Salt

Dip

- 6 Tbsp Sour cream
- 0.50 Unit(s) Lemon juice
- 2 Unit(s) Green onion

Preparation

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

Making the dough

In a bowl or using a mixer, mix the flour, sugar, baking powder, baking soda, salt and the cubes of cold butter until you get lumps of a pea size.

Add the cold bacon, the maple syrup and the buttermilk, mix until you get a smooth dough. Do not overmix it, we don't want too much gluten development.

With an ice cream spoon, shape the scones (about 60gr each). Place them on a baking tray with parchment paper.

Brush lightly with a mix of egg yolk and water, place them in the oven and bake for about 15 minutes.

Drizzle some maple syrup overtop and bake for an extra 4 minutes.

Last touch

Count 2 scones per person depending on the size.

Mix all the ingredients for the dip, season to taste adding salt and pepper.

Bon appétit!