

Strawberries & Cream Scones

Sweet Dessert with Silt Gewürztraminer

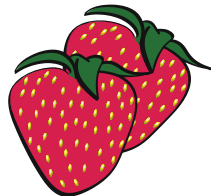
Recipe by Executive Chef Patrick Mulvaney

Ingredients for Scone

- 3 cups all-purpose flour
- 1 tbsp. baking powder
- 1 tsp. salt
- ¼ to ½ cup sugar
- 1 tsp. vanilla
- 1 ½ to 1 ¾ cups cream

Ingredients for Berries

- 3 pints of the best strawberries you can find
- 6 oz. of sugar, more or less
- Zest of a lemon or orange optional
- 1 ½ cups heavy cream whipped to soft peak



Directions

Hull and slice berries, add zest if desired (no pith), toss in bowl with sugar and set aside. If holding for more than an hour, put in the fridge. To make scones, preheat oven to 425°. Stir together dry ingredients in mixer or by hand. Continue mixing and add vanilla, then drizzle in cream until dough forms. Turn out onto floured surface, pat into a circle, cut into wedges and transfer disk to parchment lined pan. Chill until ready to bake. Brush scones lightly with cream and sprinkle with sugar, if desired. Bake until golden brown delicious.

Assembly

Split a scone wedge and put bottom on plate. Top with strawberries and a generous dollop of cream. Cap it off with scone top, drizzle a bit of strawberry juice artfully around plate and serve. You can reheat the scones before plating if they were baked earlier. Serves 6-8.



Pair with Silt Wine Company's 2019 Gewürztraminer. Wilson Vineyards, Waukeena Ranch is located in the Southern, more cooler part of the Clarksburg AVA. Aromas of magnolia and rose petals, with just a touch of residual sugar. It has a balanced and off-dry finish.

