

# Potato Drop Scones

**Serves:** 36 tastes

**Recipe source:** Stephanie Alexander

**Fresh from the garden:** parsley

## **Equipment:**

Chopping boards  
Vegetable peelers  
Cooks' knives  
Food processor  
Small bowl  
Mixing spatula  
Pouring jug  
Non stick frying pan  
Flipping spatula  
Baking tray

## **Ingredients:**

3 Potatoes  
3 eggs  
3 tablespoons plain flour  
1/3 cup cream  
1/3 cup chopped parsley  
Freshly ground salt and pepper  
Olive oil

## **What to do:**

1. Preheat oven to 100°C
2. Peel and chop potato into 1cm dice. Place in the food processor. Break eggs into a small bowl and then add to the food processor. Add flour and blend until a smooth batter.
3. Transfer to a pouring jug and add cream and parsley and mix until combined. Season well with salt and pepper.
4. Heat a non-stick frying pan over a medium heat with a little olive oil. Carefully pour 4-5 drop scones into the pan. They should be quite small, about the size of a pikelet.
5. Cook until golden on both sides. Taste the first one and adjust the seasoning for the rest of the batter if necessary.
6. Cook the rest of the drop scones and keep warm in the oven until ready to serve with the toppings (roasted cherry tomato sauce, scrambled egg and bacon).

