

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).

