



## The Humble Tattie Scone

You can't have a full Scottish breakfast without a couple of potato scones fried until crispy around the edges. Whilst shop bought ones do the job just fine at breakfast, there's nothing like a freshly made, home made tattie scone, slathered in butter and rolled up like a crumpet!

They are easy to make, but there's a few rules to achieve a perfect scone!

First of all, the best scones are made by preparing the potatoes specially for them, they need to be still hot. If you use cold leftovers the texture is nowhere near as good.

Then you must use a floury potato like King Edwards.

Don't add any liquid, the potatoes are moist enough, and don't fry them in butter, only use a dry heavy pan, or girdle.

### You need

**500g floury potatoes all roughly the same size, 100g plain flour, 25g butter, 1/4 tsp salt**

Put the potatoes in a pot unpeeled and cover with cold water. Cover and simmer until they feel soft when pierced with a sharp knife. When cooked, drain and leave to dry and cool slightly, until you can handle them. Then peel the skin off with your fingers.

Now mash the potatoes with the butter and salt until completely smooth, then work in half the flour using your hands. When that has been well incorporated add the rest of the flour. You might need more flour if the dough is a bit wet. You want a fairly soft but not sticky dough. Heat up a girdle or heavy based frying pan over a medium high heat so it is ready to go.

Divide the dough into 4 to make 16 scones and roll out each piece to 5mm thick (thicker than a pound coin) on a floured surface. Then immediately transfer it to the pan/girdle – **you do not need any fat to cook them**. Prick the scone all over with a fork. Bake them on either side for 3 – 4 minutes. You want to cook them fast so they get a good colour on the outside, but not too fast that they burn and stay raw in the middle. You can flip them more than once to make sure they are thoroughly cooked. Quarter them when done.

Serve hot spread with butter, or store in the fridge to be fried for breakfast.

**Not so humble?** Try rolling grated cheese between two layers of dough before cooking them!