

RHUBARB & HONEY CREAM MINI SCONE CANAPÉS

with Louisa's Ginger Honey

INGREDIENTS

FOR THE SCONES

- 500g plain flour
- 1 tsp of fine salt
- 3 tsp cream of tartar
- 50g diced unsalted butter (cold)
- 25g Trex
- 3 tsp caster sugar
- 300ml whole milk
- 1 egg for glazing

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Nicky Laceby
Great British Bake Off contestant 2023

FOR THE RHUBARB JAM

- 500g forced Rhubarb
- 200g caster sugar
- 50g Louisa's Ginger Honey
- A good squeeze of lemon juice
- 70g fresh ginger (peeled & chopped)
- 2 drops of cardamom spice drops

FOR THE HONEY AND GINGER CREAM

- 300ml double cream
- Louisa's Ginger Honey to taste

FOR THE PICKLED RHUBARB (MAKE 2 DAYS BEFORE)

- 110ml white wine vinegar
- 50g caster sugar
- 2 tsp Louisa's Ginger Honey
- 100ml water
- 2 bay leaves
- 1 tsp yellow mustard seeds
- 200 grams forced Rhubarb
- 1/2 teaspoon Blackthorn Salt
- 50g sliced fresh ginger

GARNISH

- Baby mint leaves

SCAN FOR THE FULL RECIPE

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