



June

Let's make the most of it - it will soon be the longest day!

by Hazel Foster

This month we have recipes for some savoury Mediterranean Scones and with all the delicious red fruit on offer, a scrummy dessert of Pain Perdu with boozy Strawberries.

Mediterranean Scones (makes 8)

- 350g self-raising flour
- 1 tbsp baking powder
- ¼ tsp salt
- 50g butter, cut in pieces
- 1 tbsp olive oil
- 2 tsp dried oregano
- 8 halves Italian sundried tomatoes, coarsely chopped
- 100g feta cheese, cubed
- 10 olives, green or black, pitted and sliced
- 300ml milk
- 1 egg, beaten, to glaze

1. Heat the oven to 220°C/fan 200°C/gas 7. Put baking paper on a large baking sheet. In a large bowl, mix together the flour, baking powder and salt. Add the butter and oil, and rub in until the mixture resembles fine crumbs, then add the oregano, sundried tomatoes, feta cheese and olives. Make a well in the centre, pour in the milk and mix with a knife, using a cutting movement, until it becomes a soft sticky dough. (Use all the milk – it helps give a light texture.)
2. Flour your hands and the work surface well, and shape the dough into a round, about 3-4cm thick. Cut into eight wedges and place them well apart on the baking sheet. Brush with beaten egg and bake for 15-20 mins until risen and golden. Transfer to a wire rack and cover with a clean tea towel to keep them soft. They will keep for 2-3 days in an airtight container.



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Pain Perdu with Boozy Strawberries (serves 4)

(You can also use blueberries, cherries, peaches or apricots)

- 4 slices Brioche
- 3 eggs beaten in a large bowl
- Sugar on a plate
- 500g strawberries sliced
- 200ml Creme de Fruits Rouge (or similar)

Melt a little butter in a frying pan. Dip both sides of the brioche in the egg and fry each side until lightly golden, remove from frying pan on to the sugar and lightly coat both sides. Put sliced strawberries in the pan and carefully add the liquor (off the heat if a gas hob). (If you have a gas hob you can flambé the fruit). The liquid will reduce slightly and cook the fruit, be careful not to let it burn. Serve with a boule of vanilla ice-cream.