



Black Pepper Scones & Balsamic Strawberries paired with Field Blend Red

Ingredients

- 1 ¼ cup flour
- ¼ cup sugar
- ¼ tsp. salt
- ¼ tsp. baking soda
- ½ tsp. baking powder
- ½ tsp. freshly ground black pepper
- 4 Tbsp. unsalted butter, cold
- ½ cup + 2 Tbsp. heavy cream
- 1 large egg yolk
- 8 oz. strawberries
- 1 Tbsp. aged balsamic vinegar
- 1 Tbsp. sugar

Preparation

1. Preheat oven to 400°F.
2. In a medium bowl or food processor, mix together flour, sugar, salt, baking soda, baking powder and black pepper.
3. Dice butter and add it to the flour mixture. Work the butter into the flour mixture until it's evenly distributed and smaller than the size of peas.
4. Place ½ cup + 1 Tbsp. of heavy cream and egg yolk in a small bowl and beat together. Then pour over the flour mixture and stir until well incorporated.
5. To create the scones, divide the dough into four even portions, form circular mounds and place on a baking sheet. Brush scones with the remaining heavy cream.
6. Bake for 10-13 min, until an inserted toothpick comes out clean and they are lightly brown on the edges.
7. While the scones bake, slice strawberries and place in a medium bowl. Add balsamic vinegar and sugar, and then gently mix until sugar is dissolved.
8. Top each scone with strawberry mixture and enjoy.