

dagmar's kitchen

SEASONAL RECIPES + PHOTOGRAPHY

Almond, millet and cheddar scones

makes 12

1/3 cup almonds, lightly roasted
1 cup + 1/3 cup fine spelt flour
1 cup almond flour
1 cup millet flakes
3,5 tsp baking powder
0,5 tsp sea salt
0,5 tsp psyllium husks
3/4 cup grated cheddar cheese
...
100 g cold butter
...
zest of 1 organic orange
1/4 cup sultana raisins
1 cup milk

- 1) Preheat the oven to 482° F (250° C). In a dry skillet lightly roast the almonds on medium heat for 3-5 minutes. Set aside.
- 2) When completely cooled, coarsely chop the almonds and in a medium bowl mix them with all the dry ingredients including the grated cheese.
- 3) Chop the butter into small cubes and add it to the dry mix. Then rub in with your fingers until the mix looks like fine crumbs.
- 4) Make a well in the dry mix, then add the milk, orange zest and sultanas and combine it quickly with a fork or a rubber spatula until it comes together. It will seem a little wet at first, but don't worry about that.
- 5) Scatter some spelt flour onto the work surface and tip the dough out. Dust the dough and your hands with a little more flour, then fold the dough over 2-3 times until it's a little smoother. Pat into a round about 2,5cm (1 inch) deep.
- 6) Use a 5cm cookie cutter (an ordinary drinking glass works too) dipped in flour to cut out the scones. Place them on a baking sheet lined with parchment paper. Re-pat scraps and repeat until you have twelve scones.
- 7) Brush the tops with milk and sprinkle with millet flakes and/or almond flakes. Bake until golden, about 12 minutes.
- 8) Leave the scones to cool on a wire rack.

dagman's kitchen

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Rosemary citrus compote

Adapted with minor changes from the fabulous "What Katie Ate"

- 2 oranges or blood oranges
- 2 pink grapefruits (use organic fruit if you can)
- 2 tbsp light muscovado sugar
- 1 tbsp honey
- 4-5 sprigs of fresh rosemary + more to serve

- 1) To segment the fruit: Cut the top and bottom off, then use a small sharp knife to remove all the skin and pith. Then hold the fruit over a bowl to catch the juices, and carefully remove each inner segment from the membrane. Place the segments in the bowl with the juices once they are completely free of any white pith and seeds.
- 2) In a skillet add the segmented fruit and juices with the muscovado sugar and cook over medium heat for 2-3 minutes to soften the fruit. Then remove from the heat, reserve the fruit and set aside (use a strainer or skimmer).
- 3) Return the juices to the heat, add the honey and rosemary and simmer over medium heat for 15-20 minutes until syrupy.
- 4) Remove the rosemary sprigs and pour the syrup over the fruit. Sprinkle with fresh rosemary to serve.