

SCONE WITH PORK CRACKLINGS:

INGREDIENTS:

- 50 Dekagram (dkg) flour
- 3 Dekagram (dkg) yeast fresh
- 1 Decilitre (dl) sour cream
- 3 Table spoon (tbsp) white wine
- 35 Dekagram (dkg) ground pork cracklings
- 15 Dekagram (dkg) butter
- 2 Decilitre (dl) tepid milk
- 2 Table spoon (tbsp) salt
- 1 Peck sugar
- 1 Table spoon (tbsp) black pepper grounded
- 1 Piece egg (dabble the top)
-

METHOD:

This savoury scone is a traditional snack in Hungary served hot, can be eaten alone as a snack or with warm drinks.

Dissolve the yeast and sugar in some tepid milk, and allow it rise (starts to bubble). It takes 5-10 minutes, but if you're short on time, you can skip this step and add dry active yeast to the dry ingredients instead.

Sift the flour into a bowl and mix in the salt. Form a dent in the mound of flour with your finger and add the yeast-sugar-milk mixture, sour cream, melted butter, and white wine, mixing everything carefully together within this dent (either by hand or with a blender).

Gradually add the rest of the warm milk and work it into the flour. Knead the dough thoroughly, until it is smooth and sprinkle the surface with flour. Cover dough with a clean cloth and let it rest in a warm place for about 1 hour (until it expands to twice its original size).

In the meantime, grind the pork cracklings and mix in the salt and black pepper.

Lay the risen dough onto a board sprinkled with flour and, using rolling pin (also sprinkled with flour, knead it and stretch it to be about 2 cm thick.

Spread the pork crackling evenly onto the surface and tightly roll up the dough from the bottom to the top. Starting from the left side and moving to the middle, flatten the dough a bit and then flip the right half over the left. Cover it with a clean cloth and let it sit for 20 minutes. Stretch the dough to 2 cm thickness and score the surface about 0.5 cm thick. Dust a round cookie cutter (or wine glass) with a diameter of 3-4 cm and use it to cut out shapes from the dough.

Arrange scones on a baking tray, setting them at least 2 cm apart from each other. Let the dough rest in a warm place for 15-20 minutes before placing the pan into the oven. Beat one egg and brush over top of raw dough. Bake for 20-30 minutes on 180 C degree until the tops turn golden brown. These are best served fresh with tea or mulled wine, but you can store a week long in plastic bag and it will remain fresh.

