



**YAKINIKU®**  
ORIGINAL JAPANESE GRILL

# SCONES

**Ingredients:**

40 g unsalted butter  
225 gr self-rising baking flour  
30 gr fine granulated sugar  
Pinch of salt  
110 ml milk  
Extra milk for spreading

**Supplies:**

Kamado  
Pro set  
Pizza stone  
Baking mat

**Kamado set up:**

indirect heat

Light a medium amount of charcoal and heat the Kamado to 220 °C. For this recipe you work with indirect heat, so it is smart to place the pro set after lighting the coals and put heat shields down on the lowest level. On the highest level of the pro set, place the grid. Next, place the pizza stone on the grid.

Mix the self-rising baking flour and butter together in a bowl until a crumbly batter forms. Then stir in the salt and sugar.

Finally, add the milk and stir together with the rest of the batter until you get a lumpy mixture. Once the milk is mostly mixed in, knead the batter again briefly until this is a smooth and soft dough.

From this batter, we were able to make 4 (large) scones. If you want to make smaller scones, divide the dough into several small balls. Note that this will also shorten the baking time.

When you have formed the balls, place them on the round baking mat. Brush the top with a little milk and then place the scones on the pizza stone in the Kamado. Bake the scones for 12-15 minutes at 220 °C until light brown in colour.

Tip: Combine the scones with clotted cream and lemon curd