



CHEESE SCONES

Ingredients:

225 gr self rising baking flour (+
extra for dusting)
YAKINIKU Japanese Szechuan
Pepper
YAKINIKU Japanese Smoked Salt
1 tsp baking powder
55 gr chilled butter, cubed
120 gr old cheese
90-100 ml milk (+ 1 tbsp for the
glaze)
30 gr salted butter

Requirements:

Kamado
pizza stone
pro set
bowl
grater

PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150 °C. For this recipe, work with indirect heat. Place your pro set in the Kamado, and on the lower level place the heat shield. On the upper level, place the standard grid. Place your pizza stone on top of this. Now let the Kamado heat up further to 200°C.

PREPARATION

Mix baking powder and flour in a bowl. Add a pinch of Japanese Smoked Salt and Japanese Szechuan Pepper. Then grate the old cheese and sprinkle 100g of the cheese into the mixture, mix well.

Add the butter to the bowl and mix with your fingertips to form a crumbly dough. Rub together until evenly distributed. Try not to knead too much as the heat from your hands may cause the butter to melt. Pour the milk over the mixture to get a fairly soft but firm dough. Don't add all the milk at once; you may not need

rolling pin
pastry brush
cutter, +/- 8 cm diameter
cutter, +/- 8 cm diameter

Kamado set up:

Indirect heat

it all. Mix and knead well.

Dust the work surface with flour and roll out the dough to a thickness of about 2 cm. Cut out the scones with a medium-sized (about 8 cm) cutter, brush them with a little milk and sprinkle with the remaining cheese.

Bake the scones on the pizza stone for 15-20 minutes, until golden brown and cooked.

Serve the cheese scones with the salted butter.