



TATTIE SCONES

Ingredients to make eight

225g floury potato eg King Edward or Maris Piper, mashed

75g plain flour, fine oatmeal or coarse wholemeal flour

25g butter, at room temperature or softer

3g of fine sea salt

optionally add in chopped chives or finely chopped garlic

Method

Peel the potatoes, chop into chunks, boil till tender then drain well. Heat the griddle or large frying pan and grease it lightly. It should be hot enough to turn a sprinkle of flour light brown in a few minutes.

Put the warm mashed potato into a bowl and sift in the flour. Add in the butter, salt and optionally the chopped herbs then mix to a smooth dough using a little water if you need to. Divide this dough in two, shape into round balls then roll out into 5mm thick circles. Cut each one into four farls and prick with a fork.

Bake on the griddle until brown, probably about 3 minutes then turn and brown the other side. Wrap in a tea towel and serve warm with butter.

Recipe with thanks to Catherine Brown.

