

Basil and Serrano Ham Potato Scones

SPUDSTITUTION: This recipe replaces traditional whipping cream with potatoes!

These elegant scones are a perfect complement to lunch or dinner or just to snack on throughout the day.

2-1/2 cups (625 mL) all-purpose flour
1 tbsp (15 mL) baking powder
1/2 tsp (2 mL) salt
3/4 cup (175 mL) cold butter, cubed
3/4 cup (175 mL) mashed Ontario potatoes, cooled
2 eggs, beaten
1/2 cup (125 mL) chopped Serrano or Prosciutto ham
1/2 cup (125 mL) grated Grana Padano cheese, divided
1/4 cup (50 mL) roughly chopped fresh basil
1/4 cup (50 mL) pine nuts, toasted
1 clove garlic, minced
2 tsp (10 mL) extra virgin olive oil



In large bowl, combine flour, baking powder and salt. Using pastry cutter or fingers, cut butter into flour until coarse crumbs form. Using fork, stir in mashed potato. Drizzle eggs over top and combine until just blended. Add ham, 1/3 cup (75 mL) of the cheese, basil, pine nuts and garlic. Scrape dough onto well floured surface and knead gently to bring dough together. Pat dough into 3/4-inch (2-cm) thick round. Cut into 8 wedges, separate and brush each with oil. Sprinkle remaining cheese over top. Place wedges on parchment paper-lined baking sheet and bake in 400 F (200 C) oven about 20 minutes or until golden.

Makes 8 servings.

Per serving: 380 calories, 10 g protein, 24 g fat, 32 g carbohydrates, 1 g fibre, 720 mg sodium