

# Cassava Scones

Cassava is the star ingredient here. It brings its own flavour and adds a delicate crunch. These can be enjoyed on their own, or served with fresh fruit and a little mascarpone.

Makes about 6

Scones

200g/7oz plain flour

225g/8oz frozen cassava,  
thawed, grated and  
squeezed to remove excess  
liquid

1 tbsp sugar

1 tbsp baking powder

¼ tsp salt

115g/4oz butter, chilled,  
cubed

150ml/5fl oz milk

1 egg yolk, beaten

1 tbsp gari, to sprinkle,  
optional

Fruit filling

1 mango, peeled and cut into  
cubes

10 strawberries, sliced

2 slices pineapple, cut into  
cubes

2 kiwi fruits, peeled and  
sliced

Preheat oven to 230°C/fan 210°C/450°F/gas 7

1. Mix the flour, cassava, sugar, baking powder, and salt in a bowl. Add the butter and using your finger tips combine until the mixture resembles coarse crumbs, similar to a scone mix.
2. Add just enough milk (you may not need it all) and gently mix until the dough comes together. The less you work it the better. Chill for at least 30 minutes.
3. Place on a floured surface and using your hands, gently flatten to about 2cm/1 inch thick. Cut into biscuit-size rounds. Place on a baking tray, brush the tops with beaten egg yolk and sprinkle with gari.
4. Bake in the oven for 12 to 15 minutes until golden brown, remove from the oven and cool on a rack.
5. Place the fruits in a bowl and toss. Slice a scone in half, heap fruit over the bottom half, swirl the mascarpone cheese with berries and spoon onto the scone. Rest the top half against it and dust with icing sugar.

Cassava can be found in African – Caribbean and Asian shops and in the frozen section of some supermarkets.

