

# Locally Smoked Salmon with Caraway Seed Scone and Herb Crème Fresh

## Ingredients

8 slices of good quality smoked salmon  
1 oz of caraway seeds  
1lb of self raising flour  
2 tps of bicarbonate of soda  
8 oz of butter  
4 oz of local cheese – grated  
2 egg yolks  
7 fluid oz of milk  
1 small pot of crème fraîche,  
Soft herbs to your taste (dill or basil)

## Preperation

Sieve flour and bicarbonate soda together and rub in butter until of breadcrumb consistency. Add the cheese and half of caraway seeds and make a well in the mixture. Add egg yolks and milk and gently fold together. Roll out into size you require and brush with egg yolk to glaze and bake in a hot oven for 10 – 12 mins depending on size. Allow to cool, split scones and spread on crème fraîche with herbs. Fold in smoked salmon and sprinkle with remainder of caraway seeds.



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