



# Slow Food Aberdeen City & Shire

## **Beremeal Potato Scones**

### **Ingredients**

225g floury potatoes

65g beremeal flour

45g butter

Salt and Pepper to taste

### **Method**

1. Boil the potatoes and mash them whilst still warm.
2. Add the butter and season.
3. Add the flour and mix it into a pliable dough, that is soft but not too dry.
4. Turn out onto a floured surface and roll until about 5mm thick.
5. Cut into 15cm circles and then divide into quarters. Prick with a fork.
6. Put a heavy frying pan or girdle onto a high heat and lightly grease it.
7. Cook each side for three minutes or until it is golden brown.