

Less than 45 minutes (+ marinating time)

Makes about 9

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Ingredients:

- 150-200g whole fresh salmon fillet, skin removed

Marinade:

- 8 bags PnP green tea with lemon
- 1 cup (250ml) boiling water
- 2cm knob fresh ginger, sliced
- 1 clove garlic, crushed
- 3 Tbsp (45ml) rice wine vinegar
- Grated peel of 1 lime
- 6 sprigs fresh dill + extra for serving
- 1 tsp (5ml) fish sauce

Scones:

- 2 cups (300g) flour + extra for dusting
- 1 Tbsp (15ml) baking powder
- ½ tsp (3ml) salt
- 2 Tbsp (30ml) castor sugar
- ⅓ cup (80g) butter, chilled
- 1 extra-large egg + extra whisked egg for brushing
- ½ cup (125ml) milk

For serving:

- 1 tub (250g) crème fraîche (cream cheese works well too)
- 1 packet (100g) snacking cucumbers, peeled into ribbons
- 1 packet (80g) watercress

- 1 packet (20g) micro herbs
- Salt and pepper
- Lemon juice

## Method

1. Combine marinade ingredients in a zip-seal bag.
2. Add salmon, seal and refrigerate overnight.
3. Preheat oven to 180°C. And line a baking tray with baking paper.
4. Combine dry ingredients for scones and create a well in the center of the bowl.
5. Whisk milk and egg together in a jug and pour into well.
6. Combine ingredients with a fork, using a cutting motion and turning bowl slightly after each stroke to create a flaky texture.
7. Bring dough together with your hands, then transfer to a lightly floured surface.
8. Shape into a 4-5cm thick disc.
9. Cut out dough circles using a 5-6cm cookie cutter and place on baking tray.
10. Combine leftover dough and repeat to create about 9 scones.
11. Brush tops with whisked egg and bake for 18-22 minutes until golden.
12. Cool scones on a wire rack.
13. Slice marinated salmon thinly.
14. Top scones with crème fraîche, sliced salmon, cucumber ribbons and herbs.
15. Season, drizzle with lemon juice and serve.

## GOOD IDEA:

Thin slices of salmon can also be served on blinis, mini flapjacks, sandwiches or crostinis. Add chopped herbs like rosemary or thyme to savoury scones, or 1/2 cup grated parmesan, or a dash of paprika for extra flavour.

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