

Tattie Scones

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BBC
RADIO



Ingredients

Floury potatoes
Flour
Semolina
Salt and pepper
Grated fresh nutmeg
1 egg, whisked (optional)
Ghee, clarified butter or rapeseed oil for frying



Prep Time: 30 mins
(plus overnight for 24 hours)
Cooking Time: 5 mins

Method

1. Peel and gently cook the potatoes in salted water, simmer and take off heat once they are just cooked. Allow to cool for a few minutes.
2. Put the potatoes through a potato ricer or mouli. Lay the crumbled potato out on a tray and put into the fridge – uncovered – for at least 24 hours to dry out.
3. Remove from fridge and on top of the layer of potato, sprinkle a single layer of flour – don't add too much.
4. Repeat with a layer of semolina (a thinner layer than the flour). Add salt, pepper and grated nutmeg.
5. Using your hands bring the ingredients together gently but don't over-work. If it doesn't come together easily add a few drops of beaten egg until you reach a springy consistency that holds together.
6. Remove the mixture onto a floured work surface and roll out the dough to a thickness of approx 3-5mm – the dough will be like pastry.
7. Trim off the edges with a sharp knife and cut into triangles.
8. Heat a frying pan or skillet, add some ghee, clarified butter or rapeseed oil and once it's hot, fry the tattie scones for 30-45 seconds on each side until they are golden and crispy.
9. Serve for brunch with smoked salmon and cream Crowdie (Crowdie cheese mixed with crème fraiche, lemon juice, seasoning and fresh herbs).