



Chive and Gruyere Scones

For the scones:

- 2 ½ cups (625 ml) unbleached all-purpose flour
- ¼ cup (60 ml) granulated sugar
- 1 tsp (5 ml) Kosher salt
- 2 tsp (10 ml) mild smoked paprika
- 1 tbsp (15 ml) baking powder
- ½ tsp (2 ml) baking soda
- 1 cup (250 ml) buttermilk
- 1 large egg
- ¾ cup (180 ml) unsalted butter, cold and cut into small cubes
- 1 cup (250 ml) shredded Gruyère cheese
- ⅓ cup (75 ml) finely chopped chives

For the glaze:

- 1 large egg, whisked together with
- 1 tbsp (15 ml) buttermilk

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Baking Stone or Convection + Bottom Heat

Temperature(s): 400°F / 375°F

Required Accessories: Heating Element + Support Rack + Baking Stone + Pizza Peel or Baking Tray

Preparation Time: 15 minutes

Cooking Time: 15 minutes

Makes: 8 scones

To heat the oven:

Baking Stone method: Insert the Heating Element into the receptacle in the rear of the oven. Set Baking Stone onto Support Rack and slide onto the bottom rails in the oven. Using the left control knob, set the oven to **Baking Stone** mode. Using the right control knob, set the temperature to preheat to 400°F. **Convection method:** Using the left control knob, set the oven to **Convection + Bottom Heat** mode. Using the right control knob, set the temperature to preheat to 375°F.

To make the dough:

In a large bowl, sift together the flour, sugar, salt, paprika, baking powder and baking soda. Whisk the buttermilk and egg together in a large measuring cup. Cut the butter into the flour mixture with your fingertips or two forks until the mixture resembles grainy sand. Create a well in the middle and pour in the wet mixture. Using a fork, gently mix until a rough dough comes together. Fold in Gruyère and chives.

To bake the scones:

On a lightly floured surface, roll scone dough out into an 8-inch circle. Cut dough into 8 equal triangles.

Brush each scone with the buttermilk glaze. Transfer scones using a flat spatula to Pizza Peel (Baking Stone method) or place directly onto the Baking Tray (Convection method).

Baking Stone method: Using a flat spatula carefully place each scone on the heated Baking Stone and set the cooking timer for 15 minutes. Remove the cooked scones and set on a cooling rack.

Convection method: Place the Baking Tray (angled edge facing forward) onto the second rail position from the bottom. Set the cooking timer for 15 minutes. Remove the cooked scones and set on a cooling rack.

Tip: Extra scones can be frozen individually and reheated in the Convection Mode at 340°F for 8 minutes.