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Drop Scones **with**  
Strawberry yoghurt chocolate ganache

Delectable delicious dropscones with a tangy creamy mascarpone filling with a sweet chocolate ganache drizzle made with strawberry yoghurt.

\*\*Time: 50 minutes

\*\*Makes: 4 scones

Ingredients

- 1 egg
- 1 cup of self-raising flour
- 1/2 a cup of mala ( or buttermilk)
- 2 tablespoons of sugar
- 1/4 tea spoon of nutmeg

For the filling

- Mascarpone cream
- 4 tablespoons of icing sugar



### For the ganache

- 40 g of dark chocolate
- 1/4 cup of strawberry yoghurt
- 3 tablespoons of icing sugar

### Method

Whisk the egg together with your sugar. After that, add your flour and fold it in. Then, slowly add your mala and nutmeg then mix until its even throughout. The mixture should be light enough to mix through with your spoon but heavy enough not to be too runny as you fry.

On meduim heat, scoop your batter and put it in the oil to fry. Once the scone is golden brown turn it for the other side to cook too. Ensure your oil is not too hot as the outside will burn while the inside remains raw, and if your oil is too cold, your scones will be too soggy with oil.

Once they are done, place them on a kitchen towel to allow any excess oil to drip away and also to allow them to cool down. In the mean time, you can work on the ganache and the filling.

For the ganache, place the chocolate, yoghurt and icing sugar in a bowl and heat them over a sufuria with boiling water. This will melt the chocolate; mix as this is happening until you get an even mixture then take it from the heat.

In a bowl mix your icing sugar and your mascarpone. Cut your drop scones in half and put the mascarpone filing. Cover with the other half then drizzle the ganache ontop with a spoon.

This recipe was brought to you by Kaluhi's Kitchen from:

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