



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

THE PARMA VIOLET SCONE

DESCRIPTION

The wildcard... this one is for the open minded, embraces diversity, likes to be different! A little bit hippy?

INGREDIENTS

Blueberry scone - throw fresh blueberries into your scone mix before baking

Topping

Cream cheese

Icing Sugar

Blueberry Jam

Trewithen Dairy Cornish Clotted Cream

Blueberries

Parma Violet Sweet

Milk Bottle Sweet

METHOD

In a small bowl, mix 2 tbsp of cream cheese with 1 tbsp sieved icing sugar. Combine the two together and leave it to chill out while you make your scones. Ever thrown blueberries into your scone mix? It's a dreamy combination of the best of a blueberry muffin with the richness of a scone. Take a blueberry scone and smother it with your cream cheese frosting. Dollop over a spoonful of blueberry jam, before adding a large helping of Trewithen Dairy Cornish Clotted Cream. Adorn with blueberries and a Parma Violet sweet.