



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

THE RHUBARB & CUSTARD SCONE

DESCRIPTION

The slightly more traditional of the bunch, the classic favourite

INGREDIENTS

Your favourite scone recipe – adding 1 tsp of vanilla extract to the mix

Topping

Vanilla Custard

Rhubarb Compote

Trewithen Dairy Cornish Clotted Cream

Rhubarb & Custard Boiled Sweet

METHOD

Bake your favourite scone recipe, being sure to add a teaspoon of sweet, aromatic vanilla extract (only the real McCoy will do) to the mix. Spread a layer of vanilla custard over one side, before spooning vibrant rhubarb compote over the top. Pile on Trewithen Dairy Cornish Clotted Cream and finish with a rhubarb and custard boiled sweet.