

Tattie Scones

Ingredients

left over mashed potato
150 – 250 cake flour
Extra flour for dry cooking

What to do

1. Turn the mashed potato on to a floured surface.
2. Break up the mash and sprinkle more flour over it.
3. Work the potato and flour to bring it all together to form a firm dough.
4. Roll out to about a 1 cm thick on a floured surface.
5. Use a knife to cut the dough into triangles.
6. Heat a heavy pan and sprinkle with flour and dry fry the scones until they're golden brown.
7. Keep warm on paper towel while preparing the rest of the scones.



Notes

- The mashed potato, to get the right texture should be creamed and include a good glug of milk, a knob of butter as well as salt and pepper. My mash tends towards the rustic because I don't peel the potatoes.
- Traditionally these were made on a cast iron girdle (griddle).
- Serve warm with butter and toppings of choice. I prefer just butter and freshly ground black pepper.

