

Home Made honey Butter and Crumpets

(Credit Tricycle Café Hobart Tasmania adapted from Hugh Fearnley-Whittingstall River cottage)

Ingredients

450g plain flour or (Bread Flour if available)

350ml Milk (Luke Warm)

5g Dried Yeast

1tsp Baking Powder

½ tsp Sea salt

350ml Water (Luke Warm)

500ml Cream

50g Fresh Honey

Method

Sieve Flour into a bowl, add yeast to milk to activate for 5 minutes

Whisk in yeast milk mixture and enough of the water into the flour to make a smooth batter cover with cling film and a tea towel in a warm place for 2-4 hours depending on temperature.

When bubbles form on the surface and mixture has doubled in size whisk in Baking powder and sea salt adjust consistency with extra flour or water if necessary.

Cook on a medium heat with crumpet rings(Egg rings are fine) Use a good oil or spray oil to stop sticking, place a spoon full of batter into the ring and allow to cook until bubbles appear flip and lightly cook on the other side, once ready add these to a plate keep warm until all are ready.

For the honey Butter

Use a good quality cream and place in Food processor for 2-3 minutes until the fat and butter milk separate, place in a cheese cloth or clean chux and squeeze out excess buttermilk place butter back in Food processor and pulse in honey until combined

Serve Crumpets warm with plenty of Honey butter