

Lakeland Dairies Present

# Scrumptious Scones

Join in the fun for a **Wonderful Afternoon Tea Party**



## Like NAPA, we love a delicious Afternoon Tea!

So we are delighted to work with NAPA creating this wonderful resource which includes our Lakeland Dairies **Scrumptious Scones** supplement, full of scrummy scone recipes and fortified creamy cocktail recipes, all especially created for care homes.

We believe the secret to a great tasting scone is the quality of the dairy ingredients. That's why delicious **Millac Gold Double**, **Lakeland Dairies 100% Dairy Skimmed Milk Powder**, **Pure Irish Butter** and wholesome **milk** all feature in our tasty recipes.

As a 100% farmer-owned Irish dairy co-operative, generations of farming expertise go into each and every product

Did you know...?



in homes across the Island of Ireland, you would often be welcomed with a freshly baked scone!

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## FREE Cake Stand Craft Kit for the first 50 entrants\*



*Image for illustration purpose only*

\*To redeem the offer, please upload a photo of a pack of **Millac Gold Double** with a scrumptious scone.

More details and T&C can be found here at <https://bit.ly/3yoypi8>



Find out more here:



## PLUS FREE Bowl Scrapers for every entrant!

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## Add some **SUNSHINE** to your menu with **Millac Gold Double!**

A deliciously versatile cream alternative.

As the only cream alternative with **real dairy cream** and added **Vitamin D**, Millac Gold Double is an effortless way to boost vitamin D levels and calories.

- Whips up to 3 times its volume, giving great value for money
- Deliciously versatile; for savoury or sweet, hot or cold dishes
- Doesn't split or over-whip and can be re-whipped
- Whips, cooks and pours with excellence



With  
added  
**Vitamin  
D**



**Millac is brought to you by Lakeland Dairies**

Lakeland Dairies has a proud heritage in dairy farming. A 100% farmer-owned and managed Irish dairy co-operative, producing high-quality milk from the lush green pastures of its 3,200 family farms.

## Scrumptious Scone Base Ingredients



Always a great favourite, delicious served warm and topped with jam and cream. For extra scrumptiousness our recipe includes **Millac Gold Double** in the dough, delicious!

### Chef's tip

- Consider varying portion size to cater for those with smaller appetites.
- Add sultanas and currants to the dough for a delicious fruit scone.
- Before whipping, ensure the bowl and cream are chilled.



Serves 8 large scones or 16 mini scones

- 450g flour
- 10g baking powder
- 100g **Lakeland Dairies Pure Irish Butter**
- 2 eggs
- 25g **Lakeland Dairies milk**
- 30g **Millac Gold Double**
- 50g sugar

### Method

1. Cut the **Lakeland Dairies Pure Irish Butter** into cubes.
2. Mix the flour, baking powder, sugar and butter together.
3. Add the **Lakeland Dairies Milk**, eggs and **Millac Gold Double** to form a dough.
4. Flatten and cover the dough for 30 minutes.
5. Roll out on a floured surface and cut your scones.
6. Brush with egg wash and bake for 15-17 minutes in a hot oven, 220°C.
7. Allow to cool slightly and serve with jam and whipped **Millac Gold Double**.



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## Chocolate & Orange Scone



### Scones

- 765g Scones Base Dough
- 50g candied orange
- 10g orange zest

### Method

1. Make the scones dough, adding the candied orange & orange zest with the flour
2. Roll out the dough after chilling and cut out approx. 80gm round pieces
3. Brush the top of the scones with egg wash
4. Bake at 220°C for 15-17 minutes until the scones are golden on top
5. Cool and slice in half

### Chef's tip

- For best whipping results, chill the **Millac Gold Double** for 24 hours before whipping

### Chocolate Mousse

- 300g **Millac Gold Double**
- 225g **Lakeland Dairies Whipping Cream**
- 150g dark chocolate, chopped

### Method

1. In a pan, heat the **Lakeland Dairies Whipping Cream** until it boils
2. Pour it over the chopped dark chocolate in a bowl and combine using a spatula until a smooth ganache is formed. Cool to room temperature
3. Whip up the **Millac Gold Double** until soft peaks form
4. Mix the whipped **Millac Gold Double** with the chocolate ganache using a spatula until combined

### Assembly

1. Pipe the chocolate mousse over the half cut scones

Whips up  
to 3x  
its volume



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offer here



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# Scrumptious Scones

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## Apple & Cinnamon Scone



### Scones

- 765g Scones Base Dough (page 3)
- 100g Diced Granny Smith Apples
- 2g Cinnamon Powder
- 20g **Lakeland Dairies Pure Irish Butter**
- 20g Sugar

### Method

1. Melt the butter in a pan
2. Add in the apples, cinnamon and sugar
3. Cook until the apples are semi-cooked
4. Cool and make the scones dough adding the apples with the flour
5. Roll out the dough after chilling and cut out approx. 80gm round pieces
6. Brush the top of the scones with egg wash
7. Bake at 220C for 15-17 minutes until the scones are golden on top
8. Cool

### Whipped Cream

- 300g **Millac Gold Double**
- 30g Sugar
- 2g Cinnamon Powder

### Method

1. Whip up the **Millac Gold Double** and the sugar until stiff peaks form
2. Add in the cinnamon powder and incorporate with a spatula

### Assembly

1. Serve the scones with the cinnamon cream and an apple compote



Excellent  
whipped  
stability

### Chef's tip

- Chill the bowl before whipping



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# Scrumptious Scones

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## Blueberry & Lemon Scone



### Scones

- 765g Scones Base Dough (page 3)

#### Method

1. Make the scones dough
2. Roll out the dough after chilling and cut out approx. 80gm round pieces
3. Brush the top of the scones with egg wash
4. Bake at 220°C for 15-17 minutes until the scones are golden on top
5. Cool and slice in half

Stable  
with acidic  
ingredients



### Lemon Cream

- 125g **Unsalted Lakeland Dairies Pure Irish Butter**
- 15g cornflour
- 3 whole Eggs
- 2 egg yolks
- 125g lemon juice
- 120g caster sugar
- 300g **Millac Gold Double**
- 200g fresh blueberries, to garnish



#### Method

1. In a bowl, mix the eggs, egg yolks, cornflour and 40g of the caster sugar together until pale
2. Bring the lemon juice and the rest of the sugar to boil
3. Lighten the egg mix with  $\frac{1}{3}$  of the boiling lemon juice
4. Mix back into the rest of the lemon juice and cook on a low heat until the mix boils and thickens
5. Take off the heat and add in the butter
6. Mix until the butter is incorporated and let cool
7. Whip up the **Millac Gold Double** with half of the cooled lemon cream until stiff peaks form, to make a lemon mousse

#### Assembly

1. Pipe the lemon mousse around the edge of the scones
2. In the centre, pipe a little lemon cream
3. Arrange fresh blueberries in the centre, on top of the lemon cream
4. Dust with a little icing sugar

### Chef's tip

- Keep mixing the lemon cream after adding the eggs and the cornflour to avoid the lemon cream from burning at the bottom
- Garnish with some long strips of lemon zest for added zing!



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## Raspberry & Rosemary Cream Scone



### Scones

- 765g Scones Base Dough (page 3)
- 10g chopped fresh rosemary

#### Method

1. Make the scones dough by incorporating the chopped rosemary in the dough
2. Roll out the dough after chilling and cut out approx. 80gm round pieces
3. Brush the top of the scones with egg wash
4. Bake at 220°C for 15-17 minutes until the scones are golden on top
5. Cool and slice in half

### Chef's tip

- You can use re-hydrated **Lakeland Dairies 100% Dairy Skimmed Milk Powder** for added protein and calories

### Rosemary Cream

- 300g **Millac Gold Double**
- 75g **Lakeland Dairies Whole Milk**
- 20g sugar
- 10g fresh rosemary
- 150g raspberries

#### Method

1. Add the rosemary into the milk and bring to a boil. Set aside to cool for an hour
2. Strain the milk
3. Whip up the **Millac Gold Double** with the milk and sugar until stiff peaks form

#### Assembly

1. Pipe the rosemary cream on the scones alternating with fresh raspberries
2. Garnish with icing sugar

Excellent  
piping  
definition!



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## Fortified Cheese Scone

Did you know that just one tablespoon (15g) of **Lakeland Dairies 100% Dairy Skimmed Milk Powder** contains 5.5g of protein and 55kcal – the ideal combination to fortify food for both protein AND calories.

Serve warm with **Lakeland Dairies Pure Irish Butter** for a 'wow' effect!

**SOURCE OF PROTEIN**



Energy  
**445kcal**  
Protein  
**15g**

### Ingredients Serves 10

- 450g self-raising flour
- 10g salt
- 150g **Lakeland Dairies 100% Skimmed Milk Powder**
- 160g **Lakeland Dairies Pure Irish Butter**
- 80g mature cheddar – grated
- 5g mustard powder
- 5g paprika
- 60ml **Lakeland Dairies Milk**
- 2 (60g) eggs



### Method

1. In a mixer, combine the flour, salt, milk powder, butter, cheese, mustard and paprika and mix until a breadcrumb texture.
2. Add the egg and milk and bring together to form a dough.
3. On a worktop roll the dough until 1 inch thick, then cut into 10 scones shapes.
4. Place the scones onto a lined baking tray and brush with egg wash. Cook in a preheated oven at 190°C for 12-14 minutes.



### Chef's tip

- Try serving with smoked salmon and a **Millac Gold Double**, cream cheese topping (a simple 50/50 mix of cream cheese and whipped **Millac Gold Double**)
- Or delicious served warm with a slice of local cheese

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## Fortified Creamy Cocktails

These delicious, fortified recipes have been developed by Lakeland Dairies with an expert Care Home chef and a dietitian. Not only are they delicious and nutritious with a **HIGH IN PROTEIN** claim, they are also incredibly versatile, all using the same creamy cocktail base which can be prepared in advance!

### Creamy cocktail base

#### Ingredients

- 500ml **Millac Gold Double**
- 1000ml **Lakeland Dairies Whole Milk**
- 575g **Lakeland Dairies 100% Dairy Skimmed Milk Powder**

#### Method

- Slowly pour the milk powder into the milk while continuously whisking
- Once fully incorporated, whisk in the **Millac Gold**

### Shamrock

#### Ingredients Serves 10

- **750ml Lakeland Dairies Creamy Cocktail Base**
- 150 ml Mint Ice Cream
- Cocktail recipes:  
5ml Peppermint Essence

#### Method

1. Add all ingredients to a blender
2. Blend well
3. Serve chilled

SOURCE OF PROTEIN

#### Chef's tip

- Try adding different alcohol like whiskey



Energy  
209kcal  
Protein  
9.9g

SOURCE OF PROTEIN



Energy  
188kcal  
Protein  
9.5g

### Banana Causeway

#### Ingredients Serves 10

- 175g Banana
- **750ml Lakeland Dairies Creamy Cocktail Base**
- 50g Honey

#### Method

1. Blend all ingredients together
2. Serve chilled



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## Do It Yourself Bunting

Bunting is a great way to decorate your afternoon tea party and even better if it's created by the residents!

Use this template to get started.

### Instructions

1. Print out this bunting template as many times as you need (it can be printed black and white to save ink).
2. Encourage your residents to create their own designs. Think bright colours, shapes or patterns! Or why not try using tissue paper to create a collage.
3. To assemble the bunting, cut the bunting out and fold along the dotted line to create a triangle flag shape. Open and fold over the ribbon, leaving enough length of ribbon to hang up the bunting.
4. Use double sided tape to secure the flap folded down over the ribbon, to keep the flag attached to the ribbon.
5. Repeat for all the flags until your bunting is complete and ready for your tea party!

### You will need:

pens, pencils,  
crayons, scissors,  
ribbon or string,  
double sided  
tape, plus this  
template



bunting  
template →

Did you  
know..?



The Guinness World Record for the longest-ever line of bunting with almost 80,000 flags stretching nearly nine miles!

### Top Tips for Bunting from NAPA



Be creative, be person centred, and choose a theme. You could choose a country theme or a food theme and go wild!

Make it into a competition, how many can you make as a group?

Don't forget to take lots of photos!

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## Lakeland Dairies Foodservice

Lakeland Dairies Foodservice offers an internationally trusted, high-performing dairy range for chefs. We've been lovingly producing deliciously tasty butter and cream from high quality, wholesome milk from our co-op of family farms since 1897.

We enjoy a rich history of innovative dairy products. Our products are carefully designed to deliver extraordinary taste and fantastic functional performance for our valued customers.

Our modern, automated production technologies ensure our high-quality products are consistent without compromising on taste.

Generations of family farming expertise goes into each and every product.

## Lakeland Dairies Co-Operative

We are a 100% farmer-owned and managed Irish Dairy Co-Operative. For more than 100 years we have produced high-quality, wholesome, and nutritious milk.

We are extremely proud of our heritage and reputation for excellence in dairy farming. Our milk is made from contented cows grazing freely on lush green pastures of our farms.

Our farmers are located in the beautiful countryside of the island of Ireland. Here, plentiful rainfall, a mild climate and rich soil combine with our farmers' devotion and the co-operative's expertise to create the high-quality milk which gives our products their special taste.



*From lush green pastures, we create products trusted by chefs*