



Rosemary Scones With Strawberry Rhubarb Thumb Print

Ingredients

- 2 cups flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 tablespoon fresh rosemary, chopped
- ¼ cup sugar
- 8 tablespoons unsalted butter, cut into small pieces and chilled
- 2 tablespoons [Fustini's Meyer Lemon Olive Oil](#)
- 1 cup heavy cream

Sharon's Hint

Makes approximately 25 cookies

Strawberry Rhubarb Compote

- 4 stalks rhubarb, washed and cut into 1 inch chunks
- 2 cups strawberries, washed and quartered
- 6 tablespoons sugar
- ¼ cup [Fustini's Cara Cara Vanilla balsamic](#)

Directions

Step 1.

Place the flour, baking powder, salt, rosemary and sugar in the bowl of a food processor and process until well blended. Add the butter and Fustini's Meyer Lemon Olive Oil and pulse until combined and peas size pieces form, 10 to 12 pulses. Remove from the food processor and place into a large bowl. Add the heavy cream and stir by hand to combine; scraping the sides of the bowl to be sure all dry ingredients are moistened by the cream. Form into a disk and flatten, cover with plastic wrap and refrigerate for at least two hours.

Step 2.

Preheat the oven to 375°F. Roll out the scone dough on a floured surface until it is approximately 1/8 inch thick. Cut into rounds using a 2 inch cookie cutter and place on parchment lined sheet trays. Press a small indentation in the middle of each scone using your finger or a teaspoon measure; Fill the small indentation with a small drop of the strawberry rhubarb compote. Bake the scones until browned and the compote is bubbly, 10 to 12 minutes. Let cool slightly and serve.

Step 3. Strawberry Rhubarb Compote

Place rhubarb, strawberries, sugar and Fustini's Strawberry Balsamic Vinegar into a small stock pot and bring to a simmer over low heat. Continue cooking, stirring often, until the fruit is entirely broken down and the compote thickens, about 40 to 50 minutes. Remove from heat and refrigerate until ready to use.