

MARLEY SPOON



Prosciutto & Arugula Breakfast Sandwiches

on Homemade Cheese Scones



2h



2 Servings

Calling all cheese plate lovers—this one is for you! Breakfast sandwiches are perfect for brunch, so why not make it extra fancy. These next-level sandwiches feature tender homemade buttermilk scones loaded with fontina and Parmesan cheese. They're the perfect base for thinly sliced prosciutto, peppery arugula, creamy ricotta cheese, and sweet apricot jam. (2-p serves 4; 4-p serves 8.)

What we send

- 1 oz buttermilk powder ¹
- ¾ oz Parmesan ¹
- 2 (5 oz) all-purpose flour ³
- ¼ oz baking powder
- 2 oz shredded fontina ¹
- 5 oz arugula
- 4 oz ricotta ¹
- 2 (½ oz) apricot preserves
- 2 oz prosciutto

What you need

- 6 Tbsp unsalted butter ¹
- 1 large egg ²
- sugar
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- olive oil

Tools

- rimmed baking sheet
- parchment paper
- microplane or grater

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 36g, Carbs 68g, Protein 24g



1. Prep ingredients

Preheat oven to 400°F and line a rimmed baking sheet with parchment paper.

Cut **6 tablespoons cold butter** into small pieces. In a small bowl, whisk together, **½ cup water, buttermilk powder, and 1 large egg**.

Finely grate **Parmesan**.



4. Bake

Place **scones** on the parchment lined baking sheet, at least 1 inch apart; bake on center rack until golden-brown all over, about 18 minutes. Transfer to a wire rack and let cool completely.



2. Combine dry ingredients

In a large bowl, whisk together **all of the flour, 1 tablespoon sugar, 2 teaspoons baking powder, and ½ teaspoon salt**

Using your fingers, rub **cut butter pieces** into flour until it resembles a coarse meal. Add **fontina and Parmesan** and stir to combine.



5. Dress arugula

Once **scones** have cooled, in a medium bowl, whisk together **2 tablespoons oil and 1 tablespoon vinegar**. Season to taste with **salt and pepper**. Add **arugula** and toss to coat.



3. Add wet ingredients

With a fork, stir in **buttermilk mixture** until just combined (the dough should be crumbly).

Turn **dough** onto a work surface, and knead lightly a few times, until dough just comes together (do not overwork). Pat into a 6x6-inch square, about 1-inch thick. Cut into 4 triangles.



6. Finish & serve

Carefully split **scones** in half with a serrated knife. Spread **ricotta** and **apricot jam** over scones. Sandwich **arugula** and **prosciutto** between **scone halves**. Enjoy!