



HAPPY SEPTEMBER

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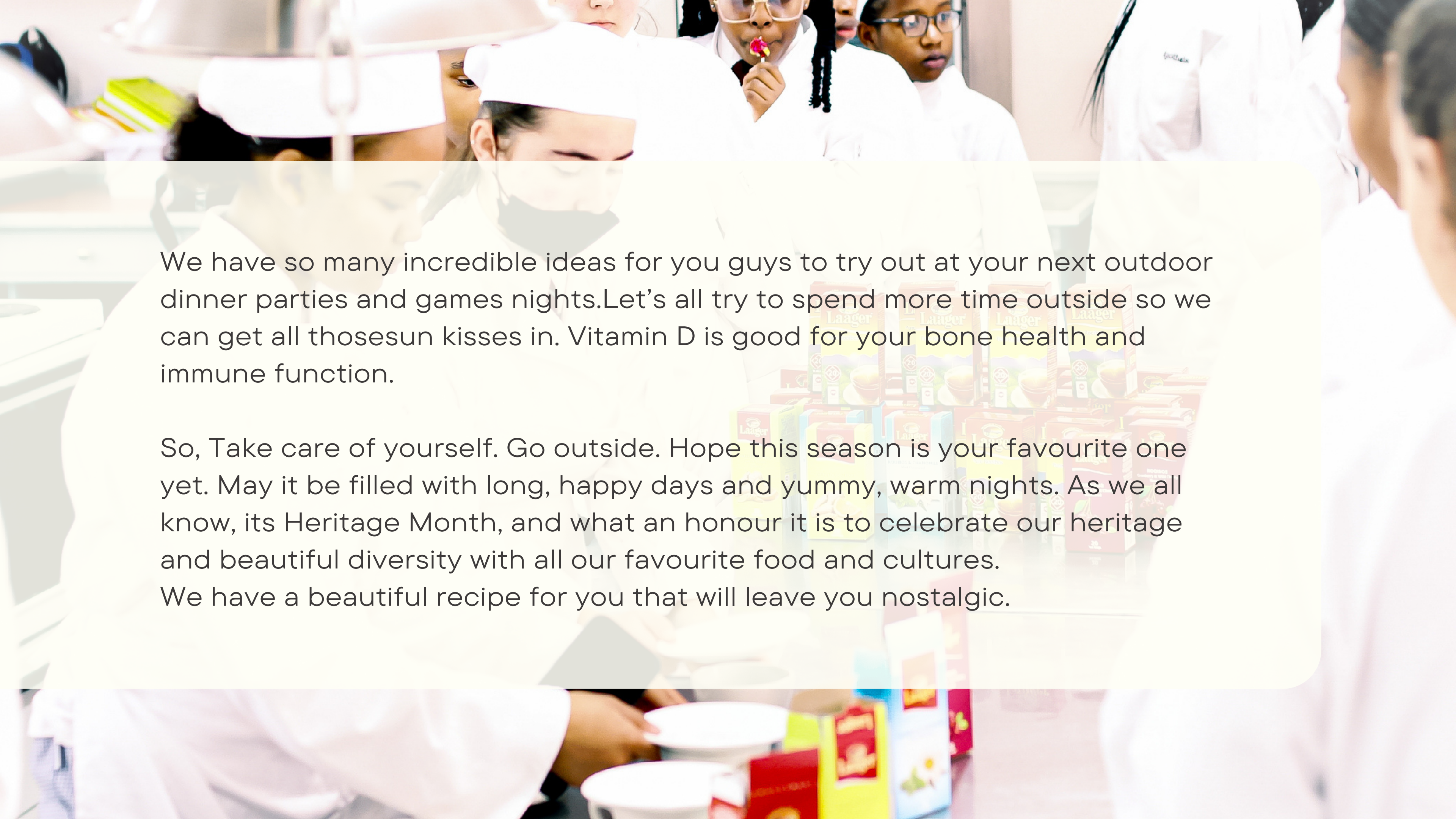


A background image showing a group of diverse children in a classroom setting. Some children are looking at a book or paper, while others are looking towards the camera. The image is slightly blurred and has a warm, soft lighting.

## **SPRING HAS OFFICIALLY SPRUNG!!!**

The sun is out, the birds are chirping, the air is nice and crisp, the flowers are blooming... there's so much beauty all around us. There's so much to look forward to, so much to be thankful for. We made it to the 9th month of the year. Wishing all of us new beginnings after new beginnings. Happy fresh start to all of us. We all need it, we all deserve it. We are nearing the end of the year, but that doesn't mean that we have to stop dreaming and hoping and sitting on the edge of our seats with expectation. The best miracles take place in the last quarter of the year so stay happy and energised. Hope you enjoyed the very cold winter with all our cozy recipes, but now we're getting ready for more floral, festive, light, flavourful and delicious recipes.



The background image shows a kitchen environment. In the foreground, a person in a white chef's uniform is looking down. Behind them, several other people in white uniforms are visible, some looking towards the camera. A large display of Laager product boxes, including various sizes and flavors, is prominently featured in the center-right. The text is overlaid on a semi-transparent yellow rectangular area.

We have so many incredible ideas for you guys to try out at your next outdoor dinner parties and games nights. Let's all try to spend more time outside so we can get all those sun kisses in. Vitamin D is good for your bone health and immune function.

So, Take care of yourself. Go outside. Hope this season is your favourite one yet. May it be filled with long, happy days and yummy, warm nights. As we all know, it's Heritage Month, and what an honour it is to celebrate our heritage and beautiful diversity with all our favourite food and cultures. We have a beautiful recipe for you that will leave you nostalgic.





VANILLA SCONES WITH ROOIBOS CHANTILLY CREAM





# INGREDIENTS

## SCONES

- 2 cups flour
- 2 Tbls baking powder
- Pinch of salt
- 1 Tbls vanilla essence
- 1/4 cup cold butter, cubed
- 1 egg
- 1/2 cup buttermilk

## ROOIBOS CHANTILLY CREAM

- 1 cup cream
- 1/4 cup rooibos syrup, chilled

## ROOIBOS SYRUP

- 1 cup strongly brewed Laagerrooibos tea
- 2 cups sugar



# METHOD

For Rooibos syrup, boil the tea with sugar until mixture reduces to half and it thickens. Cool and store in the fridge until use.

For the scones, preheat oven to 180 degrees C.

Mix all the dry ingredients together. Mix in the butter using a cutter until mixture reaches a crumbly texture.

In another bowl, mix the eggs, vanilla and buttermilk together.

Stir into the dry ingredients and mix until a soft dough forms.

Cut into desired shape.

Brush with milk or egg wash and bake for 10-12 mins.

For the Chantilly cream, whip the cream and slowly add in the syrup until its nicely infused.

Serve scones with cream.

Enjoy.



Before you go... make sure to head over to our instagram page and website for some incredible content you might have missed.

Read about our Tea Masterclass we hosted for our beautiful chef students to kick off women's month. The full article is on our website.

Sometimes we have so much fun on our social pages, we forget to update you.

Don't forget to leave comments under our posts or send us a message just to say hi.

See you there!







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