

King Kuranesh's Cornish Cream Tea

During the many weird wanderings that make up *The Dream-Quest of Unknown Kadath*, our hero Carter pays a visit to his old friend King Kuranesh, who has lived in the dream-lands for so long that his body in the waking world is dead. Full of nostalgia for his childhood, Kuranesh has tried to re-create it by building “a little Cornish fishing village with steep cobbled ways,” where the inhabitants are taught to speak “as best [they] could in the quaint tones of far Cornwall.” It seems clear that the king would have been a fan of that most Cornish of treats, the traditional cream tea. Just make sure you prepare it in true Cornish fashion: jam first, then cream.



Eat these delicious English scones the authentic Cornish way: still warm from the oven and with the preserves or jam spread on first, and then the cream, never the other way around! In Cornwall, these are served with clotted cream, which can be hard to find, so you can substitute whipped cream.

MAKES 10

Prep + cooking time 30 minutes

1¾ cups all-purpose flour, plus extra for dusting

2½ teaspoons baking powder

3 tablespoons salted butter, chilled and diced

2 tablespoons superfine or granulated sugar

½ cup milk, plus extra to glaze

To serve

strawberry jam or preserves

whipped cream or clotted cream (see above)

1. Sift the flour and baking powder into a bowl or food processor. Add the butter and rub in with the fingertips or process until the mixture resembles fine bread crumbs. Add the sugar and milk, reserving 2 tablespoons of milk, and mix or blend briefly to a soft, slightly sticky dough. Add the reserved milk if the dough feels dry.
2. Knead the dough lightly on a lightly floured surface until smooth, then roll out to ¾ inch thick. Cut out 10 circles, using a 2-inch plain cookie cutter, rerolling the trimmings to make more. Place slightly apart on a greased baking sheet and brush with milk.
3. Bake at 425°F for 12 minutes, until well risen and golden. Transfer to a wire rack to cool.
4. Halve the scones and serve topped with jam and cream.

