



Cheese and herb scones

Ingredients

- 4 tablespoons of chopped parsley
- 4 tablespoons of chopped chives
- 4 tablespoons of chopped thyme
- 2 garlic cloves crushed
- 750 grams of plain flour
- 3 teaspoons of baking powder
- 200 grams of cubed butter
- 1 and a half cups of milk
- 1 cup of grated Parmesan
- 2 and a half cups of grated tasty cheese
- 1 medium onion finely chopped
- 2 eggs whisked

Method

- Preheat the oven to 200 degrees Celsius
- Place your butter into a fry pan add your finely chopped onion, sauté till translucent.
- Add your chopped garlic, herbs and pepper. Cook stirring for 1 minute. Remove from pan place in a bowl for later.
- Place your flour into a food processor along with your butter.
- Process until fine crumbs form.
- Transfer into a large stainless steel bowl and mix in your milk, and cheeses with salt.
- Clean down your table so you have a lovely clean surface for your dough.
- LIGHTLY flour your bench, knead the dough lightly till it forms a light dough.
- Divide the dough into as many pieces as you have children in your group.
- The secret to good scones is to treat them very gently do not over knead or bang them around.
- Place a sprinkling of flour on your table and your hands
- Roll your dough out to about 3 cm thickness and then using a floured cutter cut your scones and place onto your baking tray nice and close together.
- Brush your scones with your beaten egg yolks and place in the oven.
- Bake your scones till golden and cooked through.
- Remove from oven, when cool enough to handle split each scone in half place a knob of herb butter on each one and enjoy.