

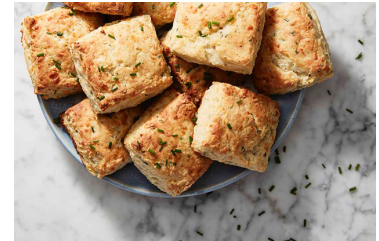
Herb and Cheese Scones

Season: Autumn

Type: Side

Serves: 30 tastings

From the garden: Rosemary



Class focus: Rubbing the butter into the flour

Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Measuring cups Measuring spoons Chopping boards and knives Baking paper Baking tray x 2 Serving plate x 5 Kitchen tong x 5	5 cups self-raising flour 1 teaspoon salt 1 tablespoon sugar 125g butter (cubed – 2cm) 1 cup grated cheese 4 sprigs rosemary (leaves only, finely chopped) 500ml milk

What to do:

1. Heat oven to 180C.
2. Wash the herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the first 4 ingredients in a large mixing bowl, rub in with fingers until it looks like crumbs.
5. Stir in the next 2 ingredients.
6. Then add the milk.
7. Stir with a wooden spoon until mixture starting to come together.
8. Pour the dough onto lightly floured bench and gently knead it slightly.
9. Divide dough into 6 portions.
10. Using your hands, flatten and shape each dough into a square and about 2 cm thick.
11. Cut each dough into 5 squares and place on lined baking trays.
12. You should get 30 square scones in total.
13. Bake for 12 minutes or until lightly browned.
14. Serve into 5 large serving plates with a kitchen tong in each.