

BLACKSTICKS BLUE & SPRING ONION SCONES

Ingredients

Serves: 6

| | | |
|----------|--|----------|
| A 350092 | Brakes Self Raising Flour | 275g |
| A 33596 | Sysco Classic Bicarbonate of Soda | 6g |
| A 151072 | Colman's Colmans Mustard Tin Powder | 1 tsp |
| A 85120 | Sysco Classic Salt | 1/2 tsp |
| C 74088 | Brakes Unsalted Butter | 60g |
| C 105613 | Green Valley Dairy Buttermilk | 210ml |
| C 123363 | Blacksticks Blue | 125g |
| C 10473 | Spring Onions Bunch | 50g |
| A 16392 | Brakes 18 British Free Range Fresh Medium Eggs | 56g |
| A 134292 | Sysco Classic Poppy Seeds | 1/2 tbsp |

Preparation

Cube the butter and roughly crumble the strathdon blue cheese.

Peel, wash and slice thinly the spring onions.

Beat the egg.

Method

Pre heat the oven to 180°C. Into stainless steel bowl sift the self raising flour, bicarbonate of soda, mustard powder and salt.

Rub in the butter with your fingers till the mix is crumbly.

Add the buttermilk, 100g crumbled strathdon blue and spring onions. Mix quickly to combine but do not overwork your dough.



Turn out onto a floured work surface and shape into a circle approximately 18-20cm diameter and 2cm high. Put on a parchment lined baking tray.

Cut the circle of strathdon blue scone into 6 triangles. Pull slightly apart the triangles but still keeping a circle.

On baking the triangles will cook back together creating a tear and share strathdon blue scone.

Brush the triangles of strathdon blue scones with beaten egg and sprinkle the remaining strathdon blue over the top along with the poppy seeds.

Bake for 20-25 minutes till risen and golden. Allow to cool slightly on baking tray then transfer to cooling rack.

Best eaten warm with butter, cheese and chutney.