

# SMOKED CHEDDAR, ROASTED CAPSICUM AND HERB SCONES

## EQUIPMENT

LARGE AND SMALL MIXING BOWLS, SCALES, PASTRY BRUSH,  
SCONE CUTTER, SCALES, CHEESE GRATER, CAKE RACK

## INGREDIENTS

460GM PLAIN FLOUR, 200GM COLD DICED BUTTER, 14GM BAKING POWDER, 7GM BI-CARB SODA,  
7GM SEA SALT, 5GM CRACKED BLACK PEPPER, 200GM GRATED SMOKED CHEDDAR,  
200GM CHOPPED ROASTED RED CAPSICUM, ¼ BUNCH EACH OF BASIL, PARSLEY AND CHIVES,  
100GM WHOLE MILK, 200GM NATURAL YOGHURT, 1 EGG YOLK

## METHOD

IN A LARGE MIXING BOWL WEIGH OUT FLOUR, BAKING POWDER,  
BI-CARB SODA, PEPPER AND SALT

ADD THE DICED BUTTER TO THE FLOUR AND RUB IT THROUGH WITH YOUR FINGERS UNTIL IT RESEMBLES COARSE BREADCRUMBS

ADD THE CHEESE, ROUGHLY CHOPPED CAPSICUM AND CHOPPED HERBS AND MIX THROUGH THE FLOUR MIX

ONCE MIXED WELL ADD THE MILK AND YOGHURT AND MIX UNTIL THE DOUGH BEGINS TO FORM

LAY OUT A SHEET OF BAKING PAPER AND LIGHTLY DUST WITH FLOUR PLACE THE DOUGH ON TOP AND DUST THE SURFACE OF THE DOUGH AND  
PRESS DOWN UNTIL THE DOUGH IS AN EVEN 3CM IN HEIGHT

PLACE ANOTHER SHEET OF BAKING PAPER ON TOP AND PLACE THE DOUGH IN THE FREEZER FOR 30-40 MINS TO SEMI SET

ONCE COMPLETELY COLD REMOVE THE DOUGH AND WITH A SCONC CUTTER CUT OUT THE SCONES, PLACE ONTO A BAKING TRAY LINED WITH  
BAKING PAPER

ADD A LITTLE MILK TO THE EGG YOLK TO CREATE AN EGG WASH, BRUSH THE SURFACE OF EACH SCONC AND LEAVE OUT ON THE BENCH TO COME  
BACK TO ROOM TEMPERATURE

PLACE THE TRAY IN A PRE-HEATED OVEN COMBI MODE 200 DEGREES FOR 8 MINS, AFTER THE 8 MINS HAD ELAPSED TURN THE TEMPERATURE  
DOWN TO 170 DEGREES FOR A FURTHER 6 MINS

REMOVE AND COOL BRIEFLY THEN SERVE WITH SOME EXTRA SHAVED CHEESE AND CHILLI JAM

## HINTS & TIPS

- BECAUSE THESE SCONES ARE QUITE HIGH IN FAT CONTENT WITH THE CHEESE AND BUTTER IT IS IMPORTANT TO "SET" THE MIX BY BAKING AT  
HIGH TEMPERATURE FOR 8 MINS

- TRY DIFFERENT FLAVOURS WITH THIS MIX LIKE OLIVE AND BLUE CHEESE OR SUN DRIED TOMATO AND GRUYERE