

Cheese Scones

<https://www.youtube.com/watch?v=gAOPJcH7vVg&t=19s>

allergens in **bold**

Recipe	Equipment
250g SR Flour	Mixing Bowl
25g Butter	Measuring Jug
100g Grated Cheese	Scales
1/2tsp Celery Salt	Knife
1 tsp Salt & Black Pepper	Parchment
1tsp Mixed Herbs	Cutter
125ml Milk	Fish Slice
Mango Chutney (optional)	Baking Tray

Method
1. Self, Oven Gas 6 200°C, wash and clean the work surface
2. Weigh out flour and butter in a bowl, rub in until like breadcrumbs
3. Put milk in a measuring jug or cup
4. Grate Cheese
5. Mix dry ingredients, make a well, add milk, mix to a dough
6. Press out to the depth of your thumbnail, rest for 1 minute, cut into rounds
7. Brush with milk, add a teaspoon mango chutney on top then sprinkle over the cheese
8. Bake for 10-15 minutes until risen and golden