



SKYE BLUE

Kitchens

Smoked Paprika, Cheese & Sage Scones

Preheat oven to 210°C. Line a tray with baking paper

What you need:

200g of Baking Bag mix

2 ½ tsp baking powder

½ tsp smoked paprika

½ tsp sea salt

50g cold butter

90g aged cheddar cheese, grated

1 egg (size 7)

1 TBS finely chopped fresh sage + 8 extra for garnish

2tsp Dijon or wholegrain mustard

½ cup buttermilk



To Make:

Combine the flour, salt, smoked paprika and baking powder in a large bowl, stir through with a fork.

Coat the piece of butter in flour then use a box grater (large hole side) to grate the butter into the flour, rub through until it resembles fine breadcrumbs. Stir in half the cheese and chopped sage.

Whisk the buttermilk, egg and mustard together then pour into the flour mixture, keeping a little bit back of the liquid back to brush the tops of the scones. Gently bring together with a fork to form a soft dough. The mix will be a little sticky. Leave to rest in the bowl for 2-3 minutes.

Tip onto a floured board (I use tapioca flour) and form the dough into a rectangle about 2cm thick. Cut with a sharp, oiled knife into 8 pieces and place on the tray. Brush the tops with the remaining buttermilk and top with the remaining grated cheese. Brush 8 sage leaves with olive oil and place one on each scone.

Bake for 12-14 minutes until golden (ovens will vary).

Tip: Like all scones they are best served still warm.

Recipe from Dish Magazine