



Rosemary Scones

Makes about 10 depending on the size of your cutter

Ingredients

225gm self-raising flour
Pinch of salt & pepper
100gms unsalted butter (chilled & cubed)
1 tsp baking powder
2 sprigs of fresh rosemary (finely chopped)
1 large egg (beaten)
150mls milk

Preheat the oven to 180c

Put the flour, salt & pepper and baking powder into a bowl and rub in the chilled butter with your fingertips until it resembles breadcrumbs. Mix in the chopped rosemary followed by half the egg and the milk. Bind together using your hands until it forms a loose dough.

On a floured surface, gently pat into a flat shape, round about 2cm deep and cut into rounds using a pastry cutter which has been dipped in flour.

Place on a baking tray (either greased or lined with parchment) and carefully brush with the remaining egg mixture.

Bake for 12 to 15 mins.

Delicious served warm with butter and a bowl of homemade soup.