



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

HIPPY SCONES

DESCRIPTION

Hosting New Years Eve this year / hosting over the festive period this year? Fear not, we have just the solution for you to wow your guests! They need not know it may be 'leftover' inspired...

We're having a throwback to the scone revolution – and why not! Use it as inspiration to wow your family and friends over the festive period.

The Hippy – Have you lots of Cheddar and Blue Cheese left over from your Christmas Day Cheeseboard? Well, The Hippy may just make the perfect canape to kick off your New Years' feast!

INGREDIENTS

For the Cheese Scone:

- 225g self-raising flour
- 1 tsp Baking Powder
- 55g Trewithen Dairy Salted Butter (cold & cubed)
- Pinch of salt
- 100g cheddar cheese – leftover from the Cheeseboard
- 80-90ml Trewithen Dairy Whole Milk (plus extra for glazing)

For the topping:

- Blue Cheese – leftover from cheeseboard
- Trewithen Dairy Cornish Clotted Cream
- Tangy chutney – leftover from Cheeseboard
- Sweet Fig slice – leftover from Cheeseboard

METHOD

Preheat oven to 200c. In a medium-large bowl sift together the flour, salt and baking powder.

Cut the butter into cubes, place in the bowl and using your fingertips, combine until the mixture resembles breadcrumbs. Add the grated cheese ensuring the cheese is evenly distributed. Be careful not to handle too much.

Make a well in the centre of the mixture and gradually add the milk until a soft but firm dough is formed.

Lightly flour a surface and roll out the dough to approximately 2cm thick. Cut out the scones with a small cutter and place on a greased baking tray. Glaze the tops with the extra Trewithen Dairy Milk.

Bake in the oven for 10-15 minutes or until golden brown and cooked through. Once cooked transfer to a cooling rack.

While the scones are cooling, you can prepare the blue cheese & clotted cream topping. Take your leftover blue cheese and whip together with Trewithen Clotted Cream so you have a 50:50 ratio.

Once scones have cooled, spread over with some leftover chutney from Christmas Day, a generous dollop of Blue Cheese Clotted Cream and a slice of sweet fig.