



TREWITHTEN DAIRY
GLYNN VALLEY · CORNWALL

THE ULTIMATE SOUTH WEST CHEESE SCONE

DESCRIPTION

Spelt flour is highly nutritious and has a distinctive nutty, sweet flavour. Packed full of fibre, it's the perfect base for these buttery cheese scones. Use a full-flavoured cheddar - Quicke's Vintage Clothbound Cheddar is intensely savoury - a little goes a long way! When using our Salted Butter that has Cornish Sea Salt running through it and Quicke's cheddar, no additional salt is needed.

INGREDIENTS

- 450g Matthews Cotswold Flour White Spelt Flour
- 100g Trewithen Dairy Salted Butter, chilled
- 130g Quicke's Vintage Cheddar, grated
- 1 Egg
- 150ml Trewithen Dairy Whole Milk
- 1 tsp English Mustard

METHOD

1. Preheat the oven to 180c
2. The secret to the crumbliest scones is to start with cold ingredients. Place the flour in a bowl and grate the chilled butter in. Using your fingertips, rub the mixture together until it resembles breadcrumbs.
3. Stir through most of the cheese, reserving enough to sprinkle on top afterwards. Grind in black pepper generously.
4. Mix together the egg, 100ml of the milk and the mustard. Make a well in the flour mixture and pour in the egg, little by little. Combine carefully using a metal spoon until the mixture forms a dough. Ensure you don't overwork the dough to keep the finished scone crumbly and light.
5. Divide the dough into four balls and flatten slightly on a lined baking tray. Brush each scone with the remaining milk, before sprinkling the remaining cheese on top of each one.
6. Cook for 10 - 15 minutes until risen and golden. Enjoy while warm, spread thickly with butter, cheese and chutney.