

# Artichoke, Cheese & Fennel Scones



R & J Mazza  
GLOBE  
ARTICHOKES

## Ingredients

2 cups self raising flour  
Pinch salt  
60g butter, melted  
2/3 cup artichoke hearts, chopped finely  
3/4 cup cheddar cheese, grated  
1/4 cup spring onions, finely sliced  
1 1/4 cup buttermilk, warmed  
1 1/2 teaspoons fennel seeds  
1 tablespoon wholegrain mustard,  
Cracked pepper to taste



## How to Prepare

1. Preheat oven to 200°C.
2. Place all ingredients in a bowl and mix well.
3. Turn out on a floured board and kneed.
4. Roll out to 2cm thickness and cut into rounds with a scone cutter.
5. Bake in pre-heated oven for 17-20 minutes or until golden brown.

**Makes 16-18 depending on size**

