

Artichoke, Spring Onion & Bacon Scones



R & J Mazza
GLOBE
ARTICHOKES

Ingredients

2 cups self raising flour
Pinch salt
60g butter, melted
2/3 cup artichoke hearts, chopped finely
1 egg
¼ cup spring onions, finely sliced
100g short rindless bacon, chopped
½ cup milk, warmed
1/3 cup parmesan cheese, grated
1 tablespoon parsley, finely chopped
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 18-20 minutes or until golden brown.

Makes 16-18 depending on size

