

# *Artichoke, Herb & Cheese Scone Triangles*



*R & J Mazza*  
GLOBE ARTICHOKES

## **Ingredients**

2 cups self raising flour  
Pinch salt  
60g butter, melted  
1/2 cup artichoke hearts, roughly chopped  
3/4 cup sharp cheddar cheese, grated  
1/2 cup buttermilk  
1 tablespoon cream  
1 egg, beaten  
1/4 cup chives, finally chopped  
Cracked pepper to taste

Extra milk  
Flaky sea salt

## **How to Prepare**

1. Preheat oven to 200°C.
2. Mix together flour, salt, pepper, cheese, artichokes and chives in a large bowl.
3. Place remaining ingredients; butter, buttermilk, egg and cream, in another bowl and stir.
4. Mix dry and wet ingredients. Turn out on a floured board and kneed.
5. Roll out to 2.5cm thickness round circle. Cut into wedges, and place on a baking tray lined with baking paper.
6. Brush the tops of the scones with the extra milk and sprinkle with the flaky sea salt.
7. Bake in pre-heated oven for 17-20 minutes or until golden brown.



**Makes 10-12, depending on size.**

