

Cheesy Artichoke & Potato Scones



R & J Mazza
GLOBE
ARTICHOKES

Ingredients

2 cups self raising flour
Pinch salt
60g butter, melted
1 cup mashed potatoes
1 cup artichoke hearts, chopped finely
1 egg
½ cup milk, warmed
¼ cup parmesan cheese, grated
2 tablespoons parsley, finely chopped



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 15-20 minutes or until golden brown.

Makes 20-24 depending on size

