

Lemon, Artichoke, Garlic & Parsley Scones



R & J Mazza
GLOBE
ARTICHOKES

Ingredients

2 cups self raising flour
Pinch salt
60g butter, melted
Juice from 1 lemon
Zest from 1 lemon
2/3 cup artichoke hearts, chopped finely
1 egg
½ cup cream
1/3 cup parmesan cheese, grated
1 large clove garlic, crushed
1 tablespoon 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 18-20 minutes or until golden brown.

Makes 15-16 depending on size

