

Savoury Artichoke & Blue Cheese 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
1/3 cup blue cheese, crumbled
1/4 cup spring onions, finely sliced
1/2 cup buttermilk, warmed
1 tablespoon fresh parsley, chopped
1 cup (tightly packed) baby spinach leaves,
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 20-25 minutes or until golden brown.

Makes 14-16 depending on size

