

Cheese & Rosemary Scones

Serves: 36 wedges **Recipe source:** bitemythumb

From the Garden: Rosemary

EQUIPMENT:	INGREDIENTS:
Measuring cups and spoons Scales Large Red Bowl 2 baking trays Baking paper	4 cups flour 4 tsp baking powder 1 tsp salt 170g cold butter cut into cubes 120g parmesan cheese 1/2 tsp ground black pepper 1 sprig rosemary 1 ½ cups buttermilk

What to do:

1. Preheat oven to 200-220 degrees.
2. Line baking trays with baking paper
3. Wash and dry and chop rosemary finely and put aside
4. Measure and grate parmesan and put aside
5. Weigh butter and cut into cubes
6. Measure your flour, baking powder, and salt into large red bowl
7. Then using your fingers, rub in the cubes of butter until you have a bread crumb consistency.
8. Toss in the parmesan, black pepper, and rosemary into red bowl and mix thoroughly with your fingers.
9. Create a well in the middle and pour in the buttermilk, mixing everything with your fingers until you have a big mass. Tip out on stainless bench. It might not stay together that well, but thats okay, just pat it together
10. Cut dough into 4 and roll into four balls. Put one ball at a time on to a chopping board and slightly flatten with your hand. Using a knife cut each ball into 8-10 triangles
11. Place scone wedges onto trays and cook until edges turn golden brown (18-20 min)