CHEDDAR CHIVE SCONES *(makes 10-12 scones)*
Recipe by KATHRYN JOEL

500g (4 cups) all-purpose flour (separate the flour into 450g and 50g)
generous pinch of salt (optional)
80g (1/3 cup) unsalted butter, diced, cold from the fridge
2 eggs, lightly beaten
5 tsp baking powder
250ml whole milk
optional - 120 g pancetta or bacon, diced, cooked and cooled)
220 g cheddar cheese, grated (or use cheddar)
1/2 to 1 bunch chives, thinly sliced, or use green onions
1 egg, beaten with a little salt (eggwash for glazing)

To Serve:
Butter

Ploughman's Lunch
Serve with Butter, Pickle or Chutney, a hard English cheese and (optional) green salad

- Pre-heat your oven to 375 F and line your baking sheets with parchment paper.
- Place the 450g of flour, together with the baking powder and the salt, in a large bowl, whisk together, then add the cold diced butter, tossing it in the flour.
- Rub the butter into the flour with your fingertips, until you create a breadcrumb-like texture.
- Now add the grated cheese, sliced chives and (optional) pancetta or bacon.
- Next add the egg.
- Next add half of the milk, gently cutting it in with a knife.
- Stir in the remaining milk, a little at a time, until you have a very soft, wet dough. You may not need all of the milk.
- Dust your clean work surface with some of the remaining 50 g of flour then transfer the dough onto your work surface, dusting the top of the dough with the remaining flour. Your dough should still be wet and sticky.

- Use your hands to fold the dough in half, then turn it a quarter turn and repeat this step a few times until you've formed a smooth dough. (You are incorporating the remaining flour and also some air into your dough). If your dough is still too sticky dust the dough with some extra flour. Be careful not to overwork your dough, or your scones will be tough, not light and flaky.
- Now roll the dough out: dust your work surface with flour, and dust the top of the dough again, then use your rolling pin always rolling from the center and turning a quarter turn after every couple of rolls. Continue rolling until your dough is about 2.5cm/1in thick.
- Now use a pastry cutter to cut out rounds and transfer them to the lined baking tray. Dip the edge of the pastry cutter in flour to make it easier to cut out the scones without them sticking.
- Any leftover dough can be worked and rolled again, but the resulting scones won't be as light.
- Use a pastry brush to glaze the scones with eggwash. Be careful to brush only the tops, not the sides, or they won't rise evenly.
- Bake the scones in the middle of your oven for about 15 minutes, or until they are risen and golden-brown.
- Allow the scones to cool, then split in half and serve with butter.

EQUIPMENT

Large bowl
Circle cutter
Wooden Spoon
2 x baking trays
Parchment paper
Cooling rack
Pastry brush