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Cheese, Mustard and Chive Scones

Ingredients

400g plain flour
2 teaspoons of baking powder
A pinch of salt
A pinch of black pepper
Half a teaspoon of cayenne pepper
1 teaspoon of English mustard powder
70g butter
300g mature cheddar, plus extra for topping
A small bunch of chives
250ml milk

Preparation

1. Line a baking tray with baking parchment and preheat the oven to 220 degrees, 200 degrees fan oven.
2. Sift the flour and baking powder into a food processor or, if you prefer to make scones by hand, a large bowl. Mix in the salt, black pepper, cayenne pepper and mustard powder.
3. Cut the butter into small pieces and then rub into the dry ingredients until the mixture looks like fine breadcrumbs.
4. Grate 300g of mature cheddar cheese and mix well in. Scatter the chives, chopped finely, into the mixture and stir in.
5. Add the milk, a little at a time, and combine until everything comes together as a soft ball of dough.
6. With cool hands, knead the dough briefly then roll out on a lightly floured surface to a depth of just over 2 cm. Use a 6cm cutter to cut out the scones, combining and quickly rolling the offcuts again.
7. Brush milk lightly on the top and sides of the scones then scatter a little grated cheese on the top of each one. Lift the scones, well spaced out, onto the prepared baking tray and bake in the hot oven for 12-15 minutes, until the scones are well risen and the cheesy tops are golden.
8. Cool on a wire rack for just a few minutes before serving. Store any left over in an airtight tin and warm before eating.

Cooks Note

Homemade savoury scones are always a good accompaniment for soups and stews, or served alone still warm from the oven, simply sliced with plenty of butter melting on the top. These tasty scones have an extra kick from the mustard and pepper, with lots of mature cheddar and a cheesy crust on top!

Makes 12-14 scones.