

Wild garlic and cheddar scones



Serves 8-10 people

INGREDIENTS

350g self-raising flour
1½ tsp baking powder
½ tsp cayenne pepper
½ tbsp caster sugar
85g chilled butter, cubed
150g grated cheddar cheese
60ml milk
100g buttermilk or natural live yoghurt
20g wild garlic leaves, chopped
1 egg, beaten, to glaze

FOR THE MUSTARD CREAM CHEESE

150g mascarpone or cream cheese
1-2 tsp English mustard

01 Heat the oven to 200C (220C non-fan). Line a baking tray with baking paper.

02 Sift the flour, baking powder and ½ tsp salt into a bowl, season with cayenne pepper and stir in the sugar. Tip in the butter and rub it into the mix until it resembles coarse breadcrumbs. Add in the grated cheddar cheese, mix through until it's well combined, then chill in fridge for 5 minutes.

03 While that's chilling, combine the milk, buttermilk and chopped wild garlic leaves with a pinch of sea salt in a small food processor. Grind to a green-flecked liquid.

04 In a bowl, mix the mascarpone and 1 tsp of the mustard until well combined. Taste and add more mustard if you like it punchier.

05 Take the scone mix out of the fridge and pour over the wild garlic mixture, combining and cutting it in with a butter knife until you can use your hands to bring it together into a smooth dough.

06 Roll the dough around the bowl to pick up any crumbs and fold it over itself until it has a smooth consistency, handling it lightly so as not to overwork it. Cover with a clean tea towel and leave to rest for 15 minutes.

07 Turn the dough out onto a floured surface and lightly pat or roll (again, without overworking it) into a circle about 3cm-4cm deep. Use a scone cutter (I used a 7cm one) to cut out scones, reforming the scraps of dough and continuing to cut out scones until the dough is all used up.

08 Put the scones on the baking tray and rest them for 20 minutes. Wash the tops with the beaten egg, imprinting them with some small leaves if you have them and egg washing over them. Bake the scones on a high shelf for 12-15 minutes until well risen and golden brown.

09 Remove from the oven and settle for at least 15 minutes before serving with the cream cheese.