

Sage and Davidstow® 18 Month Extra Mature cheddar scones

Makes approximately 10 scones

Ingredients:

Scones

- 230g plain flour
- 15g baking powder
- 65g butter
- 80g Davidstow® 18 Month Extra Mature cheddar, grated
- 5g chia seeds
- 10g marmite
- 100ml milk
- 5 leaves sage, chopped



Filling

- 60g thick crème fraiche
- 50g whole cooked chestnuts, finely chopped
- Sprinkle of chia seeds
- Salt and pepper to taste

Method:

1. Preheat a fan assisted oven to 160°C.
2. *Scones:* Mix together the flour and baking powder. Now rub in the butter. Mix in the seeds and cheese, then the milk and marmite. Rub all together to form a dough. Wrap the dough and rest for 20 minutes.
3. Roll out on the kitchen surface to around 2cm thick and cut using a ring cutter approx. Scones should be approximately 1-2 inches diameter, depending on which size you'd like to use. Brush milk on the top of each scone and bake for 13 minutes.
4. *For the filling:* Mix all the ingredients well in a bowl and season to taste.
5. Now cut the scones in half and fill with as much of the filling as you'd like!



“These scones are inspired by favourite festive ingredient, sage. They are a great canapé to get you in the festive mood.”