



Cote Hill Blue Cheese & Spring Onion Scones/Canapes

Makes approximately 8 lg or 32 canape

Ingredients

Scones

- 🍪 360g self raising flour
- 🍪 ½ tsp mustard powder
- 🍪 pinch cayenne pepper
- 🍪 salt & black pepper
- 🍪 60g butter
- 🍪 2 large eggs
- 🍪 5 tbsp milk
- 🍪 120g Cote hill Blue cheese finely crumbled or chopped
- 🍪 4 spring onions, chopped

Canape Topping

- 🍪 1/2 cup light mayonnaise
- 🍪 Finely grated zest and juice of 1 lemon (about 1 teaspoon zest and 1-2 tablespoons juice)
- 🍪 1 dessertspoon chopped fresh chives, plus more for garnish
- 🍪 salt & black pepper
- 🍪 1 cup sour cream

1. Heat the oven 200c gas6. Sieve flour with mustard powder, cayenne pepper, salt and pepper
2. Rub the butter into the flour until it resembles breadcrumbs. Mix in the spring onions and the blue cheese.
3. Make a well in the centre of the bowl, beat the egg with the milk and tip the mixture into the well and mix to form a soft dough, knead lightly.
4. Roll out and cut into segments or rounds. Brush lightly with milk and top with a little Cote Hill blue cheese, if desired. Bake for 12-15 minutes until brown on top.

For the Canapes

5. Allow to cool slightly, cut the 16 mini scones into half.
6. Combine all the Canape topping ingredients together saving some chives for garnishing. Any fresh herb can be used instead of chives.
7. Place a dollop of the mixture on each half, sprinkle with the remaining chives.



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