

Pumpkin, Feta and Rosemary Scones

Season: Winter

Type: Side

Serves: 36 tastings

From the garden: Pumpkin & rosemary

Class focus: Rubbing the butter into the flour



Equipment:

Large mixing bowl x 1
Wooden spoon x 1
Fork x 1
Measuring cups
Measuring spoons
Chopping boards and knives
Baking paper
Baking tray x 2
Serving plate x 5
Kitchen tong x 5

Ingredients:

4 cups self-raising flour
120g butter (cubed – 2cm)

2 tablespoons sugar
3 sprigs rosemary (leaves only, finely chopped)
100g feta cheese (roughly crumbled)

 $\frac{2}{3}$ cup milk
1 tablespoon white vinegar
1 cup cooked pumpkin (skin-off, mashed)

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 2 ingredients in a large mixing bowl, rub in with fingers until it looks like crumbs.
4. Stir in the next 4 ingredients.
5. Then add the last 3 ingredients.
6. Stir until mixture starting to come together.
7. Pour the dough onto lightly floured bench and knead it slightly.
8. Divide dough into 4 portions.
9. Flatten and shape each dough with hands into a square and about 2 cm thick.
10. Cut each dough into 9 squares and place on lined baking trays.
11. You should get 36 square scones in total.
12. Bake for 20 minutes or until lightly browned.
13. Serve into 5 large serving plates with a kitchen tong in each.