

Yarg and Walnut Scones

Makes 8

Ingredients

350g Full Fat Yogurt
25ml Double Cream
30g Caster Sugar
400g Heat Treated Flour (or Plain Flour)
1tsp Celery Salt
2tsp Cream of Tartar
1tsp Bicarbonate of Soda
1/2 Baking Powder
50g Unsalted Butter, softened
200g Cornish Yarg - Grated
12g Chopped Walnuts

Beaten egg with pinch of salt to finish
10g Grated Yarg to finish.

Method

- 1/ Pre-heat your oven to 220oC/180°C/424oF
- 2/ Stir the yogurt, cream and sugar together, leave for the sugar dissolve
- 3/ Sift the flour, salt, cream of tartar and bicarb into a large mixing bowl
- 4/ Rub in the butter lightly to form breadcrumbs
- 5/ Add the grated cheese and chopped walnuts, and mix well in flour mix.
- 6/ Mix the yogurt mixture into the flour/butter mix
- 7/ Gently and quickly work it into a soft sticky dough - don't over mix
- 8/ Scoop out the dough onto a well floured surface
- 9/ Dust the top of the dough and pat into a 4cm high block
- 10/ Use a 6cm cutter to firmly and without twisting cut out a scone
- 11/ Place on the base of a lined deep sided cake tin (baking tray or roasting tin if not)
- 13/ Repeat with the other 7 scones leaving 2cm gaps in between.
- 14/ Brush the tops with egg, leave to stand for 15mins
- 15/ Sprinkle the grated cheese on the tops of the scones
- 15/ Bake for 12-14mins or until just coloured on the tops
- 16/ Remove and cool on a cooling rack, cover them with a tea towel, to keep them moist.