

# APPLEBY'S CHESHIRE CHEESE SCONES

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Gary Parsons, *H&B Executive Chef*

## HARVEY & BROCKLESS

*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# APPLEBY'S CHESHIRE CHEESE SCONES

*Chef Gary Parsons*

## *Ingredients*

SERVES 10 PORTIONS

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<b>EC455 Appleby's Mature Cheddar, grated</b>	<b>200g</b>
<b>FL039 Viron Flour Saint-Germain T45</b>	<b>450g</b>
<b>DY085 Cold Lescure Unsalted Butter, cubed</b>	<b>100g</b>
<b>IN019 Cornish Sea Salt</b>	<b>4g</b>
Buttermilk	200ml
Finely Chopped Sage	8g
English Mustard Powder	6g
Egg, beaten	2 each
Cracked Black Pepper	2g

## *Method*

1. Heat the oven to 200°C fan. Mix the flour, mustard powder, 4g salt and a grinding of 2g black pepper in a large bowl. Rub in the butter until the mixture resembles fine crumbs. Stir in half of the cheese and the sage. Mix together the egg and buttermilk in a separate bowl.
2. Make a well in the centre of the flour mix and pour in all but ½ tsp of the buttermilk mix. Working quickly, stir until the mixture forms a soft, spongy dough. Tip onto a lightly floured surface and knead briefly until smooth. Roll out to a 3cm-thick square. Cut into quarters, then half each quarter diagonally, so you have 8 triangles.
3. Place the scones on a floured baking tray, brush with the remaining buttermilk, sprinkle over the remaining cheese and top each with a sage leaf.
4. Bake for 12-15 minutes until they are well risen, golden and sound hollow when tapped on the bottom. Eat while still warm, spread with butter.



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*with sage flowers and grated Cheshire cheese*

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### *Appleby's Cheshire Cheese*

The traditional Cheshire Cheese recipe has been handed down through generations of the Appleby family. The family works closely with Garry Gray, a dedicated cheesemaker highly experienced in the art of cheesemaking. Clean and zesty on the tongue, followed by a rich mouth watering finish which you can enjoy in your mout long after you have tasted the cheese.

### *Lescure Unsalted Butter*

Favoured for it's delicate flavour and refined texture, this butter delivers consistent results for chefs everytime. It has a natural sweetness achieved only by using milk from herd's grazing on pastures in the Charentes Poitou region of France, using authentic techniques dating back to 1884.

### *Viron Flour La Gruau Saint-Germain T45*

One of the most famous flour mills in the 'bread basket' region of France is Minoteries Viron, which has won hearts and stomachs by supplying artisan bread makers for over seven generations. This strong flour produces fantastic scones and brioche and is ideal for most pastry work.

### *Cornish Sea Salt*

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

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