

Italian Scones

Type: Starter/Snack **Serves:** Makes 12 scones (30 tastes) **Recipe source:** Taste.com.au

Cooks tip: Finely cut sundried tomatoes and basil.

EQUIPMENT:

1 large mixing bowl
Wooden spoon
Measuring Jug
Measuring cups
Baking trays
Rolling pins

TO SERVE:

3 flat platters
3 tongs

INGREDIENTS:

- 2 cups self-raising flour
- 1 tablespoon caster sugar
- Pinch of salt
- 60g butter, chilled, chopped
- 3/4 cup buttermilk
- 1/4 cup finely cut sundried tomatoes
- 2 tablespoons chopped basil
- Extra buttermilk, for brushing

What to do:

1. Preheat oven to 220C/200C fan-forced. Line a baking tray with baking paper.
2. Sift flour, sugar and salt into a bowl. Add butter.
3. Using fingertips, rub butter into flour mixture until mixture resembles fine breadcrumbs.
4. Make a well in centre of mixture. Add buttermilk, basil and sundried tomatoes.
5. Using a flat-bladed knife, stir until a sticky dough forms.
6. Turn out onto a lightly floured surface. Knead gently until just smooth.
7. Using a lightly floured rolling pin, gently roll dough out until 2cm thick. Using a round cutter, cut out scones. Press leftover dough together. Repeat to make 12 scones.
8. Place scones, just touching, on prepared tray. Brush with buttermilk.
9. Bake for 12 to 15 minutes or until golden and hollow when tapped on top. Serve with butter.

Lemon Myrtle Scones

Type: Starter **Serves:** Makes 12 scones (30 tastes) **Recipe source:** Taste.com.au

Cooks tip: Lemon Myrtle is commonly used to flavour bush tucker food.

<p>EQUIPMENT:</p> <p>1 large mixing bowl Wooden spoon Measuring Jug Measuring cups Baking trays Rolling pins</p> <p>TO SERVE:</p> <p>3 flat platters 3 tongs</p>	<p>INGREDIENTS:</p> <ul style="list-style-type: none">• 2 cups self-raising flour• 1 tablespoon caster sugar• Pinch of salt• 60g butter, chilled, chopped• 3/4 cup buttermilk• 1 teaspoon lemon myrtle• Extra buttermilk, for brushing
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What to do:

10. Preheat oven to 220C/200C fan-forced. Line a baking tray with baking paper.
11. Sift flour, sugar and salt into a bowl. Add butter.
12. Using fingertips, rub butter into flour mixture until mixture resembles fine breadcrumbs.
13. Make a well in centre of mixture. Add buttermilk and lemon myrtle.
14. Using a flat-bladed knife, stir until a sticky dough forms.
15. Turn out onto a lightly floured surface. Knead gently until just smooth.
16. Using a lightly floured rolling pin, gently roll dough out until 2cm thick. Using a round cutter, cut out scones. Press leftover dough together. Repeat to make 12 scones.
17. Place scones, just touching, on prepared tray. Brush with buttermilk.
18. Bake for 12 to 15 minutes or until golden and hollow when tapped on top. Serve with butter.

Pumpkin Scones

Type: Bread **Serves:** 30 tastes

Produce from the garden: pumpkin, eggs,

<p>EQUIPMENT:</p> <p>1 large red bowl 1 wooden spoon 1 knife sifter 1 potato masher Measuring spoons Measuring Jugs Baking tray Baking paper Platter for serving</p> <p>EQUIPMENT:</p> <p>1 glass jar with lid Marble Small bowl</p>	<p>INGREDIENTS:</p> <p>2½ self raising flour 1 cup mashed pumpkin 55gm butter ½ cup sugar ½ cup milk 1 egg</p> <p>BUTTER:</p> <p>300ml pure cream</p>
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What to do:

1. Preheat oven to 200 degrees celcius
2. Beat butter until soft then add sugar.
3. Mix in pumpkin and egg.
4. Add milk then slowly add flour.
5. Turn dough onto lightly floured board and knead.
6. Roll out and cut into small circles.
7. Place onto baking paper on baking tray.
8. Bake at 200 degrees celcius for 15 minutes.

Homemade butter

What to do:

1. Place pure cream in glass jar with marble and screw on the lid tightly.
2. Shake jar until cream thickens and turns into butter.
3. Place butter into small bowl to serve.
4. Spread butter onto freshly baked scones and serve - ENJOY!

Rosemary Scones

Type: Starter **Serves:** Makes 12 scones (30 tastes)

Ingredients: Wholemeal or white plain flour **Recipe source:** Food.com

Cooks tip: Wholemeal flour will make the dough denser and soya milk can replace cows milk.

EQUIPMENT:

1 large mixing bowl
Wooden spoon
Measuring Jug
Measuring cups
Baking trays
Rolling pins

TO SERVE:

3 flat platters
3 tongs

INGREDIENTS:

2 cups plain flour (can use wholemeal but will be denser)
4 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon sugar
1 tablespoon butter
1 tablespoon fresh rosemary
1 cup milk (can use soya milk)

What to do:

- Sift dry ingredients in a bowl and rub in butter, add rosemary and milk and combine to form a soft dough.
- Roll out on to a floured board to 1 1/2 inch thickness and cut into 2 inch rounds.
- Place on a greased baking tray. Brush with a little milk and bake in a pre-heated oven 220c (425f) for 12 minutes.

Savoury Scones

Type: Light snack

Serves: Tastes 24

Recipe source: Delicious ABC

Fresh from the garden: eggs

EQUIPMENT: Chopping Board Knife Measuring spoon & cups Tongs Large Bowl Grater TO SERVE: Platter	INGREDIENTS: 3 cups (450g) SR flour 150gm chilled unsalted butter 2 eggs $\frac{1}{2}$ cup (80ml) milk $\frac{1}{2}$ tsp mustard powder $\frac{1}{2}$ tsp ground cumin 50g grated cheddar Extra milk for glazing scones
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What to do:

- Preheat oven to 200 degrees celcius.
- Sift flour into bowl and rub chopped butter through with fingertips to resemble breadcrumbs.
- Make a well in the middle.
- In another bowl beat eggs and milk with a fork.
- Add a good pinch of salt and pepper and pour into the well.
- Mix together until a soft, dry dough forms, adding a little extra milk if necessary.
- Split dough into 3 pieces.
- Roll out flat and sprinkle 1 with mustard, 1 with cumin and 1 with cheese.
- Roll pieces again and knead gently until flavouring is just mixed in, trying not to handle mixture too much and roll out flat to 2.5cm thick. Cut with scone cutter.
- Place onto baking tray and brush tops with extra milk.
- Bake for 15 minutes until risen and golden brown.

Sultana Scones

Type: Starter **Serves:** Makes 12 scones (30 tastes)

Ingredients: Wholemeal or white plain flour **Recipe source:** Food.com

Cooks tip: Wholemeal flour will make the dough denser and soya milk can replace cows milk.

<p>EQUIPMENT:</p> <p>1 large mixing bowl Wooden spoon Measuring Jug Measuring cups Baking trays Rolling pins</p> <p>TO SERVE:</p> <p>3 flat platters 3 tongs</p>	<p>INGREDIENTS:</p> <ul style="list-style-type: none">• 1 cup self-raising flour• 1 cup wholemeal self-raising flour• 1 tbsp caster sugar• 40 g butter, chopped• 1/2 cup sultanas• 2/3 cup milk• 1 tbsp milk, extra• butter and strawberry jam, to serve
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What to do:

- Preheat oven to 200 °C or 180 °C fan.
- Sift flours into a large bowl then tip in the husks. Stir in sugar and add butter.
- Rub butter in with your fingertips until it is evenly combined. Stir in sultanas.
- Make a well in centre of the flour mixture and pour in the milk.
- Mix in with a flat-bladed knife until mixture is moist and starting to clump together.
- Gather dough into a ball and turn out onto a lightly floured surface. Using a rolling pin, roll to 1.5cm thickness.
- Place scones close together on an oven tray.
- Brush tops lightly with extra milk to glaze.
- Bake for 15 mins until risen and golden brown.
- Serve scones warm or transfer to a wire rack to cool slightly.
- Split scones and serve with butter.