



ROYAL QUEENSLAND SHOW



CHEESE AND ROSEMARY SCONES

LUCAS SKELLY



15 min prep 10-15 min cook



Makes 12

Blue Ribbon winner, Lucas Skelly shares his recipe for cheese and rosemary scones – a savoury variation of his award-winning scones recipe. Lucas has been competing in the Royal Queensland Show (Ekka) for 15 years. Lucas has won many other Blue Ribbons in the Cookery Competition including the coveted Sultana Cake. Lucas is a carpenter by trade but enjoys competing and the cathartic nature of baking.



Ingredients

- 2 cups Self-Raising Flour
- 80g Norco Elbo Cheese + extra to sprinkle on top
- 150ml Norco thickened cream
- 185ml Lemonade
- 2 sprigs of Rosemary (alternatively, you can use Chives or Onion)
- Norco Salted Butter (to serve, optional)

Utensils

- 1 bowl
- Spatula
- Large rectangular baking tray
- Greased baking paper
- 2 x 16mm dowels
- Rolling pin
- 5-6cm in diameter round scone cutter (for competition work), or similar

To make regular scones eligible for entry in the Royal Queensland Show, use the exact same recipe, just exclude the cheese and rosemary.

Serve with Norco whipped cream and jam (optional)

METHOD

1. Preheat oven and line tray

Preheat oven to 200°C fan forced (220°C for non-fan force).

Line a rectangular baking tray with baking paper

TIP: Use quality greased baking paper otherwise the scones will stick to the tray.

2. Combine flour and cheese

In a bowl, thoroughly combine **flour** and grated **cheese** with hands. Make a well in the centre of the mixture.

3. Add wet ingredients

Add **cream** and **lemonade** to **flour** and **cheese** mixture. Fold in with a spatula.

4. Knead dough

Lightly **flour** a surface and knead the dough with heel of your hand

5. Add rosemary

Separate the **rosemary** leaves from the stem and add to dough. Continue to knead dough until well combined.

TIP: If the dough is sticking to your hands and/or the surface, add more flour. However, be careful not to use too much flour.

6. Cut dough into scone pieces

Roll the dough out with a rolling pin to approximately 1.6cm in height. Press and twist the scone cutter into the dough and place on prepared baking tray.

Press together remaining dough to cut out the remaining scones.

TIP: To have consistent sized scones, place two 16mm dowels on either side of the dough. Roll the dough with a rolling pin using the dowels as a guide so it is level.

7. Add grated cheese to the top of scones

Sprinkle grated **cheese** on top of the scones (as much as you would like).

8. Bake

Bake in preheated oven for 15 minutes. Check scones after 10 minutes.

TIP: To check your scones are ready, pick one up and tap the bottom. They are ready if they sound hollow.

TIP: If you have flour on top of your scones, brush it off (for competition work).

9. Serve!

Spread scones with Norco **butter** to serve (optional).