

Cheese Scones with Sichuan California Prune Chutney

by Peter Sidwell

Everybody loves a classic cheese scone & chutney. Well we've taken it to the next level: cheese scones with the most delicious California Prune chutney! The perfect match to take on your picnic. You'll never go back to store bought chutney again!

Prep Time: 30 minutes
Cook Time: 20-25 minutes
Oven Temperature: 190°C
Serves: 8

Ingredients:

Scones

450g self raising flour
125g butter
1 tsp dijon mustard
100g mature Cheddar cheese
Salt & pepper
185ml milk (approx)
1 free range egg

Chutney

1 cooking apple peeled and chopped
16 California Prunes (whole)
75ml cider apple vinegar
100g soft brown sugar
1 tsp sichuan pepper corns



Here's How:

1. Pour the flour into a large mixing bowl and add the butter and seasoning. Using your fingertips rub the butter into the flour to create a crumbly texture.
2. Add the egg, mustard, cheese and milk, then slowly mix together to form a soft dough that will hold its shape.
3. Transfer the mix to a lightly floured work surface. Press the dough down and in from the sides with both hands to compress the dough and bring it together into a circle 4-5cm deep.
4. Transfer the circle onto a non-stick baking tray. Brush the scones with a little beaten egg or milk and, using a serrated knife, score the scones into 8 portions.
5. Bake in a pre heated oven 190c for 20-25 minutes.
6. While the scones are baking, place all the chutney ingredients into a medium saucepan on a low heat.
7. Cook until boiling, then simmer for 10 minutes.
8. Remove from the heat and leave the chutney to cool before carefully transferring into a clean jam jar.

**Serving
Suggestion:**

Spread the warm scones with chutney – and enjoy!