

Secretts Pumpkin Scones

WITH GOATS CHEESE & SAGE

This recipe makes 12 medium size scones which have a lovely light texture and are perfect with a bowl of pumpkin soup. Obviously gorgeous while still warm from the oven but they will toast really well too! A perfect way to use up pumpkin. Don't throw your pumpkins away you will find a no stress preparation guide on our website.

Ingredients

250g Self raising flour
50g cold butter, cut into small cubes
5-6 Secretts home grown fresh sage leaves finely chopped
Smoked Maldon sea salt and freshly ground black pepper
A pinch of chilli flakes (optional)
50g grated Wookey Hole Goats milk cheddar (or any mature cheddar)
30g pumpkin seeds, roughly chopped
200g pumpkin puree (guide on our website under Secretts Pumpkins)
30g pumpkin seeds, roughly chopped
60 - 100 ml buttermilk or milk (just enough to form a dough)
beaten egg for brushing
A few sage leaves and pumpkin seeds to top

Method

Preheat the oven to 200°C

Line a baking sheet with silicone paper or grease. Sift the flour and add the butter. Use a stand mixer or rub the butter into the flour until the mixture is a breadcrumb consistency. With a metal spoon mix through with seasoning, cheese & pumpkin seeds. Now add the pumpkin puree and mix to start forming the dough. Add a little milk if needed to form a firm dough. Do not over mix. Place the dough on a floured surface and flatten until it's around 3cm deep. Cut into rounds with metal cookie cutter. Gather any scraps press together a cut out until all the dough has been used.

Place the scones on the prepared baking sheet and brush with egg. Decorate each scone with a sage leaf and a few pumpkin seeds. Bake for 12 minutes until golden.

