

SNOWDONIA BLACK BOMBER
CHEESE SCONES

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c^o

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.

SNOWDONIA BLACK BOMBER

CHEESE SCONES

Chef Gary Parsons

Ingredients

SERVES 6 PORTIONS

WE044 Snowdonia Black Bomber, grated	145g
HS737 Harvey & Brockless Kitchen smoked chilli jam	30g
IN019 Cornish Sea Salt	3g
DS021 Philadelphia cream cheese	80g
DB007 Croxton Manor unsalted butter	20g
Self Raising Flour	220g
Cayenne Pepper	2g
Mustard Powder	2g
Baking Powder	1g
Egg, whisked	1 egg
Whole Milk	50ml



SNOWDONIA BLACK BOMBER CHEESE SCONES
with chilli jam and truffle marmite butter

Method

1. Pre heat the oven to 220C. Lightly grease the baking tray with butter.
2. Take a bowl and mix the mustard powder, salt, flour, baking powder, and cayenne pepper.
3. Add the butter to the mixture using your fingers till the mixture looks like breadcrumbs. Then, stir in two-thirds of the grated cheese.
4. Add the whisked egg, to the dry mix and keep adding the milk until you reach a soft dough.
5. Turn the mixture out onto a lightly floured surface and then knead it lightly. Roll the mixture into a six inch circle
6. Using a sharpe knife cut into six triangles. Brush the top of the scones with some milk and sprinkle the remaining cheese on the scones. Bake for fifteen minutes or until the top is golden brown.
7. Once golden, take out the scones and leave to cool on a wire rack. Once cool, cut in half.
7. Mix the cream cheese and the smoked chilli jam, spread the cream cheese and chilli jam mix over one half of the scone.

Snowdonia Black Bomber Cheddar

The multi-award-winning Black Bomber is a modern classic. Marrying a deliciously rich flavour with a smooth creaminess, our flagship Cheddar cheese lasts long on the palate and remains demandingly moreish.

Cornish Sea Salt Flakes

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.

Philadelphia Cream Cheese

Made with milk and real cream, Philadelphia Original's distinct fresh and creamy taste makes it a delicious soft cheese. Philadelphia is fantastically versatile, whether you are using it to bake an indulgent cheesecake or spreading it on a classic bagel topped with Smoked Salmon. Philadelphia works well with both sweet and savoury dishes. Made with pasteurised milk and with no added preservatives. Suitable for Vegetarians.

Croxton Manor Unsalted Butter

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.
