

# Savoury Scones with Chutney, Cheddar Cheese & Apple



Chef Manuel Aquilina

**aroma**  
KITCHEN

## INGREDIENTS

225g self-raising flour  
1 tsp baking powder  
50g Valio Unsalted Butter  
85g grated mature cheddar  
1 tbsp fresh thyme leaves  
Good pinch salt  
150ml milk  
1 egg yolk to glaze  
1 green apple, cored and sliced  
**1 jar Mackays Apple and Fig Chutney**  
100g sliced Cheddar



## METHOD

- 1 For the scones, rub together the flour, baking powder and butter.
- 2 Mix in the grated Cheddar, thyme, salt and milk to form a soft dough.
- 3 Roll out, cut into scones and place onto a baking sheet.
- 4 Glaze with the beaten egg yolk and bake in the oven at 200°C for 10-12 minutes.
- 5 When cool, cut in half and stuff with the chutney, sliced Cheddar and apple.