

**World of Wedgwood - Richard's Recipes:**

Father's Day Savoury Scones with Homemade Chilli Jam and Dovedale Blue Butter

Yield 12

For the savoury scones

Ingredients:

250g self-raising flour  
125g salted butter, cold from the fridge  
50g mature Cheddar, grated  
50g Dovedale blue, grated  
½ tsp baking powder  
½ tsp salt  
¼ tsp paprika  
½ tsp fresh rosemary needles, finely chopped  
25ml buttermilk  
25ml whole milk  
1 medium free-range egg  
5g finely grated parmesan  
A little milk for glazing

Method:

Preheat the oven to 190°C

Sieve the self-raising flour, salt, baking powder and the paprika together into a large mixing bowl.

Add the butter and rub through finger tips to form a fine crumb.

Add the grated Cheddar, Dovedale blue and chopped rosemary needles and mix well.

Beat the egg and combine with the buttermilk and whole milk.

Gradually add the liquid to the mix to form a dough. Cover and allow to rest for 30-45 minutes.

Roll onto a floured surface, approximately 20mm thick, and cut out with a 50mm plain cutter. Place onto a lightly greased baking sheet, brush with the milk and sprinkle with grated parmesan, allow to rest for a further 20 minutes.

Bake for 12-15 minutes until golden, allow to cool.

For the chilli jam

Ingredients:

1 red pepper, deseeded and chopped into 5mm dice

1 punnet cherry tomatoes  
2 cloves of garlic, crushed  
1 small red onion, diced  
1 tsp chilli flakes  
50g demerara sugar  
100ml red wine vinegar  
½ tsp salt  
1 tbsp cold water  
500ml tap water

Method:

Heat the water in a suitable sauce pan on the hob.

Place the cherry tomatoes into the boiling water for 32 seconds.

Drain and plunge into cold water to stop them from cooking.

Remove the skin from the flesh of the tomato and set aside.

Place the sugar and vinegar into a suitable sized pan and heat on the hob until the sugar dissolves and reaches a temperature of 114°C. Remove from the heat.

Place the red onion, garlic, red peppers and chilli flakes into the boiled sugar syrup along with the cold water, salt and cherry tomatoes into the saucepan.

Return the pan back to the heat and allow the mixture to cook down to a jam consistency, stirring occasionally to prevent it from sticking.

Place into a suitable container and allow to cool until cold before use.

*NB: The Jam is better left for a few days to a week to mature. The Scoville (spiciness) scale of the jam can be adjusted to your preference by simply adding or subtracting the amount of chilli flakes added.*

For the Dovedale blue butter

Ingredients:

100g salted butter  
150g Dovedale blue cheese

Method:

Simply blend the two ingredients together, shape and spoon into a suitable serving dish, best served at room temperature.