



Cheese + Biltong Scones

225g self raising flour

1 teaspoon mustard powder

1 teaspoon cayenne powder (or paprika if you don't do hot!)

1/2 teaspoon salt

50g butter

30g biltong pieces - your favourite flavour

50g grated Cheddar cheese

150ml milk

Set oven to 210 C. Sieve flour, spices and salt into a mixing bowl. Rub in the butter until it looks like breadcrumbs - easiest is to whiz it in a food processor.

Stir in the biltong pieces (perhaps cut smaller if you have bought thick slices) and grated cheese. Add the milk to make a soft but not too sticky dough. Knead the scone mixture lightly on a floured surface so there are no cracks. Hand shape into a round about 1.5cm thick and cut into 8 even circles. Place on a baking sheet then brush the tops with a little milk. Place in oven for 10 minutes, or until risen and golden brown.