

Savoury Pumpkin Scones

You can swap butternut squash for the pumpkin in this recipe, works just as well.

These recipes have been developed by Michelle O'Dwyer to use up rescued fruits and vegetables collected by Feedback's Gleaning Network.

Offering a friendly, holistic approach to food education, Bay Tree Catering has teamed up with Feedback's The Alchemic Kitchen project.

Alchemic Kitchen is a Feedback social enterprise working alchemy with surplus food. We create delicious new products and build food citizenship and skills in the North West through education, training and events.

Find out more:

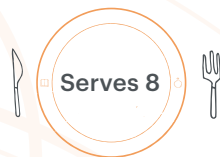
www.feedbackglobal.org/alchemickitchen

Professional Chef and Bay Tree Catering owner, Michelle O'Dwyer has worked in the food industry for many years and loves the way cooking brings people together. She said...

“
I get to meet so many fantastic people from all walks of life and we get to cook together. People and communities have embraced the classes and for that I'm very grateful. We're working to bring people together who are socially isolated to offer an opportunity to reconnect over a common love of food.”



Savoury Pumpkin Scones



You will need:

- 40g butter, plus extra for greasing
- 200g pumpkin flesh cut into small cubes
- 225g self raising flour, plus extra for dusting
- 1 tsp baking powder
- Handful of grated cheddar or diced feta
- 3 to 4 tablespoons of milk, plus extra for brushing
- 1 dsp spoon of dried sage

Method

Preheat the oven to 200°C/fan180°C/gas 6.
Grease a baking sheet by rubbing with a little butter.

Put the pumpkin pieces into a saucepan and just cover with water. Bring to the boil and simmer for 10 minutes until just tender. Drain and mash with a fork. Leave to cool.

Sift the flour and baking powder into a big bowl. Add the butter. Using your fingertips, rub the butter into the flour until it looks like breadcrumbs.

Use a table knife to mix the mashed pumpkin into the flour mixture. Add the cheese, herbs, and then add just enough milk to make a dough.

Sprinkle a little flour on a work surface and on your hands, then lightly knead the dough for 30 seconds.

Form the dough into a ball and lightly roll out to about 3cm thickness. Dip scone cutter into a little flour and cut out scones. Place scone on the baking tray.

Bake the scones for 10 to 12 minutes, until risen and golden. Once cooked place on wire rack to cool.

