HERB SCROLL

From our garden: sage, thyme, marjoram, flat leaf parsley, eggs

<mark>NOTES TO STUDENTS and VOLUNTEER:</mark>

1. Work as a group to make this recipe.
2. Measure and prepare all ingredients first before commencing the recipe.
3. Focus on accurate measuring.

Ingredients	Equipment
6 cups self-raising flour	Large knife
1 teaspoon baking powder	Chopping board
1 teaspoons salt	Large bowl
Freshly ground black pepper	Kitchen scales
120g butter	Measuring spoons
3 eggs	Measuring cups
1 ½ cups milk	Measuring jug
1 tablespoon olive oil	Knife
½ cup of fresh mixed herbs (sage, thyme, marjoram, parsley)	Sifter
	Medium mixing bowl
1 cup grated tasty cheese	Board for rolling scones
Extra milk for glazing	Rolling pin
	Whisk
	Pastry brush
	Baking trays and baking paper

What to do
- Preheat oven to 180⁰C. Line baking trays with baking paper.
- Wash the herbs and dry in a clean tea towel. Finely chop the herbs and set aside for later.
- Sift flour and baking powder into a large bowl. Add salt and pepper, mix to combine.
- Cut the butter into small pieces. Using your fingertips; rub butter into the flour until the mixture looks like fine breadcrumbs.
- Crack the eggs separately then whisk and combine with the milk in the medium bowl.
- Make a well in the centre of the flour mixture. **Gradually** pour the egg/milk mixture into the centre and gently stir with a knife until a sticky dough forms.
- Knead lightly on a floured surface until just smooth (may be easier to split into two lots of dough).
- Use a lightly floured rolling pin and roll out the 2 batches of dough to form 2 rectangles (approximately 22cm x 32cm).
- Spread the surface with olive oil, sprinkle with herbs and cheese, leaving a 1cm border on one long side.
- Starting at the opposite side to the border, roll up the dough. Trim the end s and discard. Cut into 2cm even slices.
- Place on the baking trays and brush with the extra milk.
- Bake for 15-20 minutes, or until golden brown and well-risen. Serve warm.