

The Hairy Bikers' cheese and Marmite scones



Take your scone game to the next level, with this delicious twist on the great British bake from Si King and Dave Myers – aka the Hairy Bikers.

The bearded BFFs may have been separated for months earlier this year because of lockdown, but that didn't stop them from completing one big project together, their first Hairy Bikers' vegetarian cookbook.

"We did a book a few years ago in the dieters series [The Hairy Dieters Go Veggie], and it was at the back of our minds after that," says Dave, 63.

"We thought, 'Wouldn't it be great to do a vegetarian book which is for meat-eaters really?'"

That's right – the carnivorous cooks aren't giving up steak and sausages for good. The Hair Bikers' Veggie Feasts (which also features several vegan recipes) is about "putting veggies centre stage", Si says.

A tasty vegetarian take on the classic recipe, these scrumptious scones are wonderful served hot with a generous dollop of butter.

INGREDIENTS

(Makes 8)

150ml whole milk
1tbsp Marmite
300g self-raising flour, plus extra for dusting
1tsp baking powder
Half tsp salt
85g butter, chilled and cubed
150g vegetarian hard cheese (such as Cheddar), coarsely grated
1tsp mustard powder
1tbsp caster sugar

METHOD

1 First heat the milk in a pan until it is just starting to feel hot – blood temperature. Whisk in the Marmite until it has combined completely with the milk – the milk should turn a colour similar to milky coffee. Remove the pan from the heat and leave to cool down. If you have time, chill it as well, but don't worry if you can't.

2 Mix the flour, baking powder and salt in a bowl. Add the butter and rub it in until the mixture is the texture

of fine breadcrumbs. Add the grated cheese, mustard powder and sugar, then, if time allows, leave the mixture in the fridge to chill for half an hour.

3 Preheat the oven to 220°C/Fan 200°C/Gas 7. Line a baking tray with baking paper.

4 Reserve a tablespoon of the milk and Marmite mixture for a glaze and pour the rest into the bowl of dry ingredients. Mix everything together as quickly as you can, using either a table knife or your fingers. Don't overwork or the scones will be tough.

5 Turn the dough out onto a floured work surface and pat it down until it is about 3cm thick – do this with your hands, no need for a rolling pin. Dip a 6cm cutter in flour and cut out rounds, pushing the cutter straight down without twisting. Squash the remaining dough together – again trying to keep handling to a minimum – and cut out more scones. You should end up with about eight.

6 Put the scones on the baking tray and brush with the reserved milk and Marmite. Bake for 12-15 minutes until they are well risen and deep golden brown. Eat hot or cold, with lots of butter.

