

Christmas Stilton & Sage Canapés

Ingredients

- 125g Self-Raising Flour, Plus Extra For Dusting
- ½ Tsp Baking Powder
- 25g Butter, Cubed & Softened
- 50g Parmesan, Finely Grated
- 1 Tsp Mustard Powder
- 1 Tbsp Sage, Finely Chopped
- 2 Tbsp Milk
- 1 Egg, Beaten, Plus 1 Egg, Beaten, To Glaze
- 150g Stilton, Grated
- 1 Jar Cranberry Sauce
- 70 Small Fresh Flat Leaf Parsley Leaves
- Salt & Freshly Ground Black Pepper



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Method

- Preheat the oven to 200C/180C Fan/Gas 6. Line a baking tray with baking paper.
- Put the flour, baking powder and butter in a bowl. Rub in the butter using your fingertips until the mixture looks like breadcrumbs. Stir in the Parmesan, mustard powder and sage and season with salt and pepper.
- Mix the milk with the egg in a small bowl or jug. Pour into the breadcrumb mixture and bring the dough together with your hands. Gently knead into a soft dough. Roll out on a lightly floured work surface until it is about 1-1.5cm/1/2-3/4in thick. Cut out scones using a 3cm/1 1/4in round cutter. You may need to gather the cuttings and re-roll to make 35 scones.

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Method

- Place on the baking tray and brush the tops with the egg glaze. Bake for about 8 minutes or until pale golden and risen. Leave to cool on a wire rack.
- Slice each scone in half widthways and place back on the baking tray. Top each half with some of the Stilton. Return to the oven for about 2-3 minutes to melt slightly. Top each one with a small blob of cranberry sauce and a single parsley leaf. Serve warm.