Rosemary and Cheese Scone Roulade

Serves 6.

- 375 g self raising flour
- ½ tsp cayenne pepper or chilli powder
- pinch of salt
- 60 g butter
- 250 ml milk
- 1 tbs wholegrain mustard
- 1½ tbs very finely chopped rosemary
- 1 tsp paprika
- 125 g grated cheese
- milk to glaze

Preheat the oven to 400°F, Gas Mark 6, 200°C (180 C°fan) and grease a baking sheet.

Prepare the scone dough by sifting together the flour, salt and cayenne in a large mixing bowl and rub in the butter to give a mixture that resembles breadcrumbs. Alternatively use a food processor or mixer.

Add the milk a little at a time to give a soft but not sticky dough. Depending on the flour you may not need to use all of the milk.

Roll out on a floured surface to give a rectangle 25 cm by 30 cm approximately. Leaving a margin of about 2 cm, spread the dough with the mustard and then sprinkle over the rest of the ingredients.

Using the longest side, roll up like a swiss roll, tucking in the filling as you go. Transfer to the baking sheet with the join underneath and brush all over with milk.

Bake for about 20 minutes until the roulade is golden brown.

Leave to cool for 10 minutes before serving as the cheese filling will be very hot.