



**MORGENSTER**

FOUNDED 1711



WINE AND OLIVE ESTATE

## ***FETA AND OLIVE SCONE WEDGES***

*RECIPE 42/98*

### **What you will need:**

750ml flour

15ml baking powder

5ml salt

100g butter

125ml grated Parmesan cheese

8 sun-dried tomatoes, chopped

125ml shredded basil

**50g Morgenster Black Kalamata Olives, pitted and halved**

125g herb feta cheese, cubed

250ml buttermilk

1 egg, beaten

egg for glazing

### **How to prepare:**

Combine the flour, baking powder and salt in a bowl.

Add the butter and rub it in until the mixture resembles breadcrumbs.

**FLOS** | **MORGENSTER**  
**OLEI** | EXTRA VIRGIN OLIVE OIL  
**2014** | AWARDED 98%  
1 OF 11 WORLDWIDE

Stir in the Parmesan cheese.

Add the sun-dried tomatoes, basil, olives and feta cheese.

Combine the buttermilk and egg and mix well.

Add to the dry ingredients and mix to form a dough that is soft but not sticky.

Turn on to a floured surface and shape into a 30cm disc.

Place the disc on to a baking tray that has been lined with a sheet of non-stick baking paper.

Score the disc into 8 wedges by pressing the back of a long knife into the dough, but not right through.

Brush with egg glaze and bake at 200°C for 20-25 minutes until golden brown and a skewer inserted into the wedge comes out clean.

Remove and place on a cooling rack.

Break into wedges and serve warm with butter.

Recipe supplied by The Star, Angela Day.