
CAULIFLOWER BLUE CHEESE SCONES

These are really just a thinly veiled excuse to make scones, but you have to admit that cauliflower trim does make them look cute. Use any other cheese you like – a tasty cheddar would do just fine. So would feta, come to that.

Makes 10 scones

20 small–medium cauliflower florets
370 g (13 oz/2½ cups) wholemeal (whole-wheat) flour
5 teaspoons baking powder
1 teaspoon salt
50 g (1¾ oz/scant ¼ cup) unsalted butter, chopped
200 g (7 oz) gorgonzola cheese, chopped
2½ tablespoons finely chopped chives
300 ml (10½ fl oz) buttermilk, approximately

Preheat the oven to 220°C (425°F). Line a baking tray with baking paper.

Steam the cauliflower over boiling water for 2–3 minutes or until the cauliflower is semi-cooked.

Stir together the flour, baking powder and salt in a bowl. Using your fingertips, rub in the butter until the mixture resembles fine breadcrumbs, then rub in half the gorgonzola. Stir in the chives, add the buttermilk and then, working quickly, stir with a flat-bladed knife to form a coarse, sticky dough. Add a little extra buttermilk if the mixture is too dry.

Turn out onto a floured board and, using your hands, lightly knead until the dough just comes together – take care not to overwork or the scones will be tough. Using your hands, pat out to a rough 20 x 15 cm (8 x 6 inch) rectangle, using a large knife to push the edges square. Cut out rounds with a 6.5 cm (2½ inch) cutter. Press together any scraps, re-roll and cut out more rounds – you should have 10. Press the remaining cheese gently into the scone tops. Press the cauliflower florets into the tops, stems down, then transfer to the baking tray.

Bake for 15 minutes or until risen, golden and cooked through. Transfer to a wire rack to cool. Scones are best served on the day they are made.

Cauliflower is King by Leanne Kitchen (Murdoch Books, £12.99). Photography by Leanne Kitchen.