



BACON & CHILLI BREAKFAST SCONES

Categoria: Starter **Tempo di preparazione:** 15 minutes **Difficoltà:** molto facile 

Ingredienti per 4

- 6 rashers smoked back bacon (175g)
- ½ tbsp olive oil
- 225g self raising flour
- 1 tsp baking powder
- 50g butter, diced
- 2 green chillies, 1 finely chopped, 1 sliced
- 2 tbsp chopped parsley
- 100ml milk plus 1 tbsp
- 4 medium eggs

Preparation time: **15 minutes**

Cooking time: **20 minutes**

Serves: **4**

Method

Preheat the oven to 200oC, gas mark 6.

Finely chop 2 rashers bacon, heat the oil in a frying pan and fry for 2-3 minutes until golden.

Meanwhile, place the flour, a pinch salt and baking powder in a large bowl, add the butter and rub into the flour with fingertips to give breadcrumbs.

Stir in the chopped chilli, parsley and fried bacon.

Gradually add 100ml milk and stir with a round bladed knife to give a soft dough.

On a floured surface, roll out the dough to a 16cm square, cut into 4 and place on a baking tray, brush with a little milk and add the sliced chillies on top.

Bake for 20 minutes until golden.

Meanwhile grill the remaining bacon for 5-6 minutes.

Poach the eggs in boiling water for 3-4 minutes.

Half the scones, fill with bacon and poached egg and serve.

Cooks tip: For a substantial brunch add some round lettuce and tomatoes.

