



Egmont Scone

with wild mushrooms & whipped feta

INSIGHT – CHEF TODD THORBURN ANCHOR FOOD PROFESSIONALS

Mainland Egmont Cheese has a mild cheddar saltiness with a sweet and subtle nuttiness, this flavour carries well making it perfect for baking as a topping or ingredient.

For the perfect cheese scone, I always look for a cheese that melts well but also has enough flavour to carry through to the finished flavour profile.



Egmont Cheese Scone

INGREDIENTS

DRY MIX

500g self-raising flour
2 tsp baking powder
Pinch cayenne pepper

WET MIX

100g Mainland Salted Butter,
diced, softened
300g Mainland Egmont Grated
Cheese
370ml Anchor Blue Top Milk

METHOD

In a food processor, process dry mix with butter until it resembles wet sand.

Pour into a bowl, add Egmont cheese, stir with a butter knife to lightly combine.

Pour in the milk then slice and fold with a butter knife to ensure the dough doesn't get overworked.

Use your hand to lightly roll and gather mix – do not knead, do not press down.

Lightly flour your work surface, pat down to 5cm thickness.

Cut into 3 lengths and then cut again into 120g triangles or desired shape.

Makes 10 × 120g scones.

Bake at 170°C for 17–18 minutes until golden brown.

Whipped Feta

INGREDIENTS

2 tbsp Mainland Special Reserve
Creamy Feta
250g Anchor Cream
1ea lemon zest and juice

METHOD

Crumble, then mix feta until smooth.

Whip all ingredients together until velvety and smooth.

Season to taste.

Building Your Scone

INGREDIENTS

1ea Egmont Scone, sliced in half	1ea lemon, juice & zest
100g Whipped Feta	1 tsp dill, chopped
100g mixed wild mushrooms, your choice	1 tsp rosemary, chopped
1 tbsp extra virgin olive oil	1 tsp flat leaf parsley, chopped

METHOD

In a frypan, sauté the mushrooms with the olive oil and rosemary.

Remove from the pan and toss with herbs & lemon, season to taste.

Pipe whipped feta on to each half of the scone.

Top with mushroom mix and garnish with porcini crumble, fresh herbs & pesto.



Mainland Egmont Grated Cheese has a full cheddar flavour with nutty, slightly sweet notes reminiscent of Swiss-style cheeses. With excellent melting qualities, Egmont is a splendid cheese for all your baking and cooking needs.



Mainland Creamy Feta is a creamy Danish-style feta that has a smooth, firm closed texture. Creamy feta is perfect for slicing and dicing or where a creamy mouth feel is required.