

EGG-IN-THE-HOLE AMASI CHEESE SCONES

Makes 5

INGREDIENTS

For the scones:

- 2½ cups self-raising flour
- 1 tsp salt
- ½ tsp bicarbonate of soda
- ½ cup (120g) butter, cold and cubed
- 1 cup (240g) grated cheddar cheese
- 1 cup, plus 2 tbsp Amasi
- 5 small-medium eggs

For the cheesy sauce:

- 1 tbsp butter
- 1 tbsp cake flour
- 1¼ cup milk
- 40g grated cheese
- Salt, to season

Serving suggestion:

Chopped chives

METHOD

1. Preheat the oven to 200°C (no-fan assist) and line a baking tray with baking paper.
2. Sift the self-raising flour, salt and baking soda in a mixing bowl and stir to mix.
3. Rub the butter into the flour until it resembles coarse breadcrumbs. **Chef's Tip: Grate the cold butter into the flour!*
4. Toss in the cheddar cheese and stir well. Pour in 1 cup of amasi and stir with a fork until the dough comes together. Ensure not to overmix the dough. **Chef's Tip: No amasi, no problem. Swap with plain yoghurt or buttermilk.*
5. Turn out the dough onto a lightly floured surface and knead the dough lightly, about 3-4 times. Ensure not to over-knead the dough. Pat together until about 2,5cm thick.
6. Dip a large cookie cutter (7cm) in flour to prevent the dough sticking to it. Cut 5 large circles from the dough. Place the scones onto the tray, spacing them well apart.
7. Lightly brush the scone dough with the remaining amasi. Bake the scones until risen and lightly golden in colour, about 10 minutes. Use a shot glass, or something similar, to press in the centre (about 3-4cm wide) to form a hollow centre, deep enough for an egg to fit in the hole. Crack an egg into each centre and continue baking until the eggs are cooked to your liking, about 6-7 minutes for soft yolks, 9-10 minutes for medium yolks and 11-12 minutes for firm yolks.

8. In the meantime prepare the cheesy sauce. In a large microwave-safe bowl, melt the butter in the microwave. Add the flour and stir to form a paste. Return to the microwave for 30 seconds. Remove and whisk well.
9. Whisk in the milk until lump-free. Return to the microwave and cook until you get a thick, smooth sauce consistency. Allow it to boil to get rid of the floury taste, about 5-6 minutes in total, stirring every 45 seconds. Season to taste with salt. Grate and add the cheese, stirring until melted. **Chef's Tip: Grate and freeze the remaining cheese. (Note: We used a 700 W Microwave).*
10. Serve the egg scones straight from the oven with the quick and 'cheesy' microwave white sauce and chopped chives. ENJOY for breakfast!