

Gluten Free Select Olive and Sundried Tomato Savoury Scone



Preparation time

20 minutes

Cooking time

30 minutes

Makes

8

Recipe Description

A cross between a pizza and bread, these delicious wedges of savoury scone are great served with soups, salads or dips.

Ingredients

235g Glutafin Gluten Free Select Multipurpose White Mix | Glutafin
1/2 tsp xanthan gum
1 tsp gluten-free baking powder*
25g grated Parmesan cheese, plus a little extra for topping
2 tbsp olive oil
2 tbsp sundried tomato paste
100ml cold water
1 tsp dried thyme
1 medium egg yolk
50g mixed pitted olives (finely sliced), plus a few extra for topping

*Refer to Coeliac UK directory

Finishing

A little Parmesan cheese, grated

Method

1. Place half the measured mix into a bowl and mix to a paste with the remaining ingredients except the olives using a fork.
2. Work in the remaining Multipurpose White Mix and olives using the fork and then by hand, bringing the dough together into a ball. Lightly knead on a work surface dusted with a little extra mix.
3. Roll out into an approximate 18cm round and top with a few olive slices and the extra Parmesan.
4. Rest scone round on a baking sheet and lightly score surface into 8 wedges. We've used wedges but they can be cut into rounds or baked as a 'flatbread'.
5. Bake in a pre heated oven at 200°C/180°C fan/Gas Mark 6 until crisp and golden (approximately 30 minutes, depending on your oven).