SAVOURY HERB DROP SCONES

From the garden: eggs, oregano, garlic chives

NOTES TO STUDENTS and VOLUNTEER:

1. Please double this recipe and make 1 drop scone for each person.
2. Focus on the accurate measuring of ingredients and using the correct measuring utensils.
3. Prepare all ingredients before starting to prepare the drop scones.
4. Be careful when cooking the drop scones.

EQUIPMENT

- Large mixing bowl
- Small mixing bowl
- Fork
- Measuring spoons
- Measuring cups
- Measuring jug
- Chopping board
- Large knife
- Large non-stick frying pan
- Tablespoon
- Egg slide
- Cake cooler
- 4 serving platters

INGREDIENTS

- 1 cup self-raising flour
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon chopped fresh oregano
- 1 tablespoon chopped fresh garlic chives
- 1 egg, beaten
- 1 tablespoon olive oil
- 150ml milk
- 4 teaspoons vegetable oil (or as needed)

WHAT TO DO

- Place the flour, Parmesan cheese and herbs into a large mixing bowl.
- Make a well in the centre.
- Using a fork whisk together the milk, egg and olive oil in a small mixing bowl.
- Pour wet ingredients into the dry ingredient.
- Using a fork mix gently until combined.
- Set aside for 10 minutes to rest (wash up any utensils while waiting and clean the workspace).
- Heat a frying pan over medium heat and add a small amount of extra vegetable oil to coat the bottom of the pan.
- Gently drop a tablespoon of batter into the pan. Make several drop scones at once (do not overcrowd the pan).
- Cook for about 1 minute until bubbles appear.
- Turn and cook for another minute until lightly golden and cooked through.
- Place on wire rack and repeat cooking process.
- Divide onto 4 serving platters and serve warm.