



CHEESE AND CHIVE DAMPER

makes about 6 serves

INGREDIENTS

- 4 cups (600g) self-raising flour
- 2 tbs chopped chives
- 1 tsp paprika
- 1/2 tsp salt
- 30g butter
- 1 cup grated cheese
- 1 cup light sour cream
- 1/2 cup (125ml) water

EQUIPMENT

- Chopping boards
- Knives
- Bowls
- Grater
- Whisk
- Muffin tin

MAKE SURE you GET AN ADULT TO HELP WHEN USING HOT OVENS!!!

METHOD

1. Preheat oven to 200 degrees Celsius
2. Grease and flour a muffin tin
3. Place flour, chives, paprika and salt in a large bowl
4. Rub the butter in with your fingertips until the mixture looks like breadcrumbs
5. Stir in the cheese reserving a little for the top
6. Whisk together the sour cream and water
7. Make a well in the centre of the flour mixture and add the sour cream
8. Mix together until mixture resembles a dough
9. Turn out onto a floured surface and knead lightly
10. Place mixture into prepared muffin tins
11. Sprinkle over remaining cheese
12. Bake in oven until browned

FROM THE MARKET

Butter, Cheese — B.-d. Farm Paris Creek, Alexandrina Cheese Co, Limestone Coast Cheese
Chives - Salad Greens and Kitchen Herbs, Aay'sFresh Herbs,