

Soda Bread

Great way to make bread quickly for a delicious lunch. I like to add feta and olives to the mix and serve with soup and salad.

Ingredients

Plain Flour	250g
Salt	5g
Bicarbonate of Soda	7.5g
Buttermilk	250g
Mixed Seeds	50g (optional)



Contact Us

Contact us with any enquiries on:

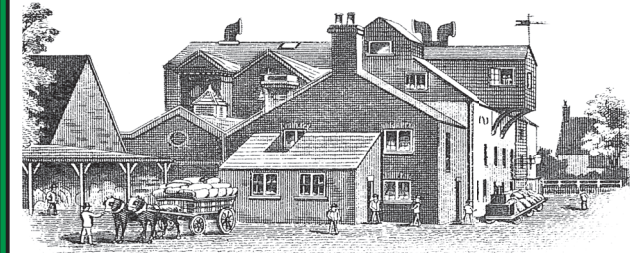
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Wessex Mill



Artisan Flour Millers

Five generations of flour milling in Oxfordshire.
We mill our flour using wheat from local farms,
producing top quality flour from traditional methods.



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Wessex Mill

We are a small family flour mill based in Wantage, Oxfordshire. The Munsey family have been milling in Oxfordshire for over a 100 years. The mill is currently run by fourth generation flour miller Paul, with his daughter Emily studying to become a miller as well.

At the beginning of the last century the mill would have been called a country mill. It would have been difficult for the mill to import high quality wheat so it concentrated on using local wheat which was only good enough at that time to make biscuits. Now the farmers in the area have learnt to grow top quality bread wheat, which we can use to mill a quality flour.



We mill high quality flour to supply bakeries and farm shops across the country. Delivering flour on our own lorries into business across the south of the country. We're proud to have worked with many of our bakers and farmers for multiple generations.

Our flour is milled using local wheat that we collect ourselves from farms surrounding the mill. We ensure we only select the best wheat with high quality gluten by testing samples before we bring any into the mill. Being a small flour mill means we can store the wheats from each farm separately without batching. This allows us to carefully select the wheats that we mix together for the grist to produce quality consistent flour.



Cheese Scones

These are my absolute favourite thing to bake. I love them with lashings of butter.

Ingredients

Self-Raising Flour	225g
Salted Butter	55g
Cheddar Cheese	100g
Eggs	1
Baking powder	1 tsp
Salt	1 tsp
Milk	approx 150ml



Method

- Weigh out the flour and butter. Gently rub the butter into the flour until it gives the appearance of bread crumbs. Stir in the salt and baking powder.
- Grate the cheese and stir into the mixture with a knife.
- Crack the egg into a measuring jug and then add milk until the 160 ml mark. Whisk the egg and milk together for a few seconds.
- Slowly add the egg mixture to the flour until you have a sticky mixture. You should have a small amount of egg mixture left in the measuring jug.
- Dust the kitchen surface with flour, turn out your sticky mixture and roll out till 1 inch thick before cutting into circles and placing on baking parchment.
- Use the remaining egg mixture to brush the tops of the scones. You can place extra cheese on the top at this stage if you like.
- Bake the scones at 220 °C until golden brown.