

PARMESAN SHORTBREAD

MAKES ABOUT 24

The recipe for these scrumptious shortbreads was given to me by a friend, and I don't know where it originated – but they are truly delicious served with pre-dinner drinks. This recipe is for plain shortbreads, but you could easily add some herbs, paprika or even a little chili. They take less than 5 minutes to make!

INGREDIENTS

125 g finely grated fresh parmesan

125 g plain flour

¼ tsp salt

100 g unsalted butter – very soft

1 tbsp olive oil

INSTRUCTIONS

It is essential that the butter is very soft, but not runny, as it makes this an extremely easy recipe. Just put all the ingredients in a bowl and mix together with a wooden spoon. When everything is mixed (a matter of seconds) pull everything together with your hands into a ball. Roll out into a sausage shape (if everything is really soft and sticky, you can put the dough into cling film to do this). The sausage should be around 30 cm long (or make two shorter ones).

Put this in the fridge and leave to firm up – a minimum of an hour. You need to be able to slice it thinly, which is difficult if the dough is too soft.

Remove from the fridge, and slice fairly thinly - about a pound coin in thickness. I sometimes make them very thin – other times a little chunkier – but both work okay. Heat the oven to 150 degrees, and place the slices onto a lightly buttered baking sheet.

They will cook in around 20 to 25 minutes – remove when they are pale golden and place on a wire rack to cool completely.