

Savoury Rosemary and Parmesan Shortbread

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These are very unusual but are fantastic to eat with a light pate for a Christmas starter.

Ingredients:

250g flour
125g butter
2 tsp. caster sugar
60g parmesan
2 tbsp. chopped fresh rosemary or 2 tsp. dried
½ tsp. paprika
Pinch of salt.

Directions:

1. Preheat the oven to 180C/gas mark 4. Grease a baking tray.
2. Beat the butter and sugar together until fluffy. Separately, mix the flour, parmesan, rosemary, salt and paprika together. Mix the two mixtures together until you have a smooth dough mixture.
3. Flatten and roll out, or shape into sausages and cut into thin slices instead.
4. Cook for 15 minutes until golden.

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