

Walnut and Rosemary Shortbread

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Rosemary lends a nice savoury flavour to these sweet, rich shortbread biscuits. You can serve them as a sweet side dish, or a savoury side dish, depending on your requirements.

Ingredients:

325g plain flour
200g butter
125g caster sugar
2 egg yolks
75g walnuts
2 tsp. rosemary

Directions:

1. Finely chop the rosemary and finely chop the walnuts.
2. Beat together the butter and sugar until pale and fluffy. Add the egg yolks, one at a time, then add the flour. Stir to combine, then fold in the walnuts and rosemary. Bring the mixture together to form a dough.
3. Roll the mixture into a long sausage of about 5cm in diameter. Slice into biscuits, then lay the biscuits onto a baking tray. Chill for about 20 minutes.
4. Bake the biscuits in a 160C oven for 20 minutes until browned and crisp.

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