



LEMON & ROSEMARY BISCUITS



INGREDIENTS

- 250g butter, cubed and softened
- 165g sugar, plus extra for sprinkling
- 1 egg yolk
- 335g plain flour
- 1 ½ tbsp finely chopped rosemary
- 1 lemon, rind finely grated
- Small rosemary springs, to imprint biscuits

FROM THE GARDEN

- Rosemary

EQUIPMENT

- Baking trays
- Weighing scales
- Measuring spoons
- Citrus grater
- Sharp knives
- Chopping boards
- Electric mixer
- Large bowl
- Rolling pin
- Biscuit cutters
- Cooling racks

INSTRUCTIONS

1. Beat the butter and sugar with an electric mixer for about 1 minute until pale and creamy.
2. Beat in the egg yolk, rosemary and lemon until just combined.
3. Add the flour and beat on low speed until just combined. Divide dough in half and shape into discs. Wrap in cling film and chill in fridge for 30 minutes.
4. Preheat oven to 170°C.
5. Line 3 large baking trays with baking paper.
6. Using a lightly floured rolling pin to roll out the dough until 4mm thick. Arrange the rosemary sprigs over the dough and lightly roll over to imprint.
7. Use a 4.5cm round biscuit cutter to cut the dough into rounds and place on lined trays.
8. Reroll, imprint and cut from any offcuts of dough. Sprinkle the biscuits with some extra sugar.
9. Place the trays in the fridge for 30 minutes to chill.
10. Bake biscuits for 12 minutes or until golden and cooked through.