

Miele

Shortbread

By Miele

1 hour

15 minutes

24

Serves



INGREDIENTS

- 300g plain flour
- 2 tablespoons rice flour
- 50g pure icing sugar
- 1 teaspoon lemon zest
- ½ teaspoon salt
- 200g unsalted butter, cold, diced
- 1 tablespoon lemon juice

METHOD

1. Pre-heat the Oven to 150°C Fan Plus.
2. In the bowl of a food processor add flours, sugar, salt and lemon zest. Pulse to combine.
3. Add butter and pulse to form breadcrumbs. Add in lemon juice and pulse until it is starting to form a dough.
4. Form into a flattened disc. Cover with cling wrap and place into the Refrigerator to rest for 30 minutes.
5. Roll pastry to a 5 mm thickness and cut into 4cm rounds or your favourite cookie cutter shape. Place tray back into the Refrigerator for 20 minutes to rest.
6. Bake on shelf position 2 and 4 for 10-15 minutes or until pastry is pale golden and crisp.
7. Cool at room temperature and decorate with your desired topping.

Notes:

For a vanilla shortbread omit lemon zest in Step 1 and juice in Step 3 and substitute for 1 teaspoon of vanilla bean paste and 1 tablespoon of vanilla essence.