

**Miele**

# Shortbread, chocolate and manchego

By Michael Meredith

**45 minutes**

**20 minutes**

**80**

Serves



## INGREDIENTS

### Shortbread

250g salted butter  
¼ cup sugar  
1 small egg, beaten  
1 cup rice flour  
1 cup chickpea flour  
1 teaspoon ground cumin

### Chocolate Ganache

250ml cream  
300g bitter dark chocolate  
1 gelatine leaf, bloomed in cold water  
50g butter  
½ teaspoon smoked paprika  
Sea salt to taste  
200g manchego cheese

## **METHOD**

### **Shortbread**

1. Cream the butter and sugar until light and fluffy. Beat in  $\frac{1}{2}$  the egg, fold in the flours and cumin and continue to mix until mixture forms a soft dough.
2. Roll the dough into 20 cent piece cylinders on a surface dusted with flour.
3. Place dough into cling wrap and roll. Place in the refrigerator to set hard.
4. Cut into  $\frac{1}{4}$  inch slices, then place on a baking tray and prick the tops with a toothpick.
5. Pre-heat oven on Fan Plus at 170°C, or Select Automatic, Biscuit, 3 bars and follow the prompts.
6. Place the baking tray on shelf position 2 and bake for 16-18 minutes, or until shortbread is a pale golden brown. Allow to cool on baking sheets.

### **Chocolate Ganache**

1. In a small saucepan, warm the cream on a high heat, Induction setting 7, until nearly at boiling point, remove from the heat, then stir in the chocolate. Add softened gelatine and stir.
2. Add butter and paprika, then a pinch of salt to taste and stir until smooth.
3. Place in refrigerator until thickened in consistency and suitable to pipe.

### **To Serve**

1. Pipe ganache on top of shortbread, microplane manchego cheese on top and serve.