

Parmesan Sables

Ingredients

Serves: 30

- 125 grams chilled butter, cubed
- 60 grams (½ cup) cheddar cheese
- 50 grams (½ cup) grated Parmesan cheese
- 150 grams (1¼ cups) plain flour
- 1 teaspoon paprika
- ¼ teaspoon salt



Directions

Preparation: 1 hour 30min > Cook: 20min > Ready in: 1hour 50min

1. Place the butter, cheddar, parmesan, flour, paprika and salt in a food processor.
2. Using the pulse action, process until the ingredients just come together. Remove the dough and form it into a ball.
3. Divide in half, then roll and shape each portion into a sausage 23 cm long x 3 cm wide.
4. Roll in baking paper and chill for 1 hour. The dough can be frozen at this point until ready to use.
5. Preheat the oven to 180C. Line a baking tray with baking paper. Unwrap the dough rolls and cut into 5 mm slices. Spread slices on the baking tray and bake for 12-15 minutes or until pale gold. Transfer the biscuits to a wire rack to cool.
6. Store in an airtight container until ready to serve.