

Rosemary and Parmesan shortbread

100g each of butter, flour, Parmesan cheese.

1 sprig rosemary-strip leaves off (or 1 tbsp)

Blitz in food processor until everything comes together. Roll into ball and split into 2, roll each one into a log. Wrap in cling film and refrigerate for an hour

Unwrap and slice into rounds place on lined baking tray and bake at 180 for 12/15 minutes. Cool slightly then place on wire rack to cool



From Nicki Howells