

ROSEMARY AND PARMESAN BISCUITS

Ingredients	Equipment
	Large Mixing Bowl
150 grams Butter	Chopping Board
150 grams Parmesan Cheese	Measuring Cups
2 Tablespoons Rosemary	Grater
1 $\frac{1}{2}$ Cups Plain Flour	Biscuit Cutter
Salt & Pepper	Chef's Knife
	Rolling Pin
	Lined Oven Trays
	Cake Rack

WHAT TO DO

1. Cut butter into small pieces
2. Sift Flour, salt and pepper into a large bowl
3. Use the largest hole on the grater and grate the parmesan cheese.
4. Chop rosemary finely
5. Add all ingredients into the flour and mix until it forms a dough
6. Turn the dough out onto a lightly floured surface. Knead and press into a 20cm disc. Wrap in glad wrap and place in the fridge until firm.
7. Roll the dough out until about 0.5cm thick. Use the biscuit cutter to cut the dough into rounds. Press the used dough together and repeat until all the dough is cut.
8. Place the biscuits on the prepared oven trays. Bake in the oven for about 8 minutes or until light golden brown. Stand for 5 minutes and then transfer to a cake rake.