

# ROSEMARY PARMESAN SHORTBREAD

## Ingredients

- 1 1/4 cups flour
- 1 cup shredded Parmesan cheese
- 2 Tbsp finely minced rosemary leaves plus extra whole leaves for the tops of the crackers (If you like you can mince the rosemary right in the food processor first)
- 1/2 tsp salt
- 1/4 tsp fresh cracked black pepper
- 1/2 cup (1 stick) unsalted butter, at room temperature
- extra whole leaf herbs for laminating onto the dough



## Instructions:

Put the flour, cheese, rosemary, salt and pepper into the bowl of a food processor. Add the chunks of soft butter and pulse about 30 times to combine into a crumbly mixture. Then process until the dough comes together, this should not take longer than 30 seconds to a minute. If the dough does not come together, add a tiny bit of water to the bowl, start with 1/2 tsp, and process again.

Turn the dough out onto a piece of plastic wrap and bring together into a smooth flat disk, just like you do with pie crust dough. The dough should be smooth and uniform, without dry floury parts. Knead it with your hands if necessary. Wrap the disk in the plastic and refrigerate for an hour. Roll out the

dough to about 1/4 to 1/8 thickness. I do this between two sheets of parchment and it works like a charm, no sticking. If you want to laminate herbs onto the surface of the dough, lay them out onto the dough, leaving space between. Put the waxed paper back over the top and lightly roll with your rolling pin to press the herbs right into the dough. Use a 2 inch round cookie cutter to cut out your circles. Remove the dough to a baking sheet. Reform the leftover dough, roll and repeat until all the dough is used. Bake the shortbread for 10-15 minutes, until they are just starting to turn pale golden around the edges. Cool for a few minutes on the pan, then remove to a rack. The shortbread will firm up as it cools.