

# PARMESAN SHORTBREADS

Prepared by: Rob Lusardi , March 2020

Source: Nigellissima

Makes:35-40 shortbreads

1 cup all-purpose flour

¾ cup grated Parmesan

7 tablespoons soft unsalted butter

1 large egg yolk

Mix all the ingredients together – using bowl and spoon, electric mixer or food processor as wished – until a golden dough begins to form a clump.

Turn it out onto a surface and knead for about 30 seconds until smooth, then divide into two.

Take the first half and, using your hands, roll it into a cylinder, as uniform as possible without stressing over it, about 1¼ inches in diameter. Make sure the ends are flat, too, so that the cylinder resembles a roll of coins. Now roll this up in a piece of clingfilm, twisting the clingfilm at the ends, like a Christmas cracker, and put the roll in the fridge, then proceed in the same way with the remaining half of the dough.

Preheat the oven to 350°F while the wrapped cylinders of dough rest in the fridge for about 45 minutes, by which time you should be able to cut them into thick slices easily: aim for about ½ inch thick.

Arrange on a baking sheet lined with baking parchment, and put in the oven for 15–20 minutes, when they should be just beginning to turn a pale gold at the edges.



Remove from the oven, then leave to cool (if you can) before eating.

## MAKE AHEAD:

Can be made ahead to the end of step 3 and kept in the fridge for up to 3 days or frozen, wrapped in a double layer of clingfilm and a layer of foil, for up to 3 months (defrost overnight in the fridge). Bake as directed in the recipe. Sliced dough can also be frozen on parchment-lined baking sheets until solid, then transferred to plastic bags and kept in the freezer for up to 3 months. Bake from frozen as directed in the recipe. Baked shortbreads will keep in an airtight container for up to 5 days.