

Simply Shortbread – Recipe 1

Try this first – so easy and so good. Makes 20 biscuits

8 oz (200grms) Plain flour
4 oz (100grms) Corn flour
8 oz (200grms) Butter – try Lurpak salted - softened
4 oz (100grms) Icing sugar

Combine all ingredients in a mixer until start to form a ball – with cold hands bring mixture together and work gently into a cylinder shape. Wrap in cling film and leave in fridge for 20mins just long enough to chill.

Cut into .5cm discs, place on non stick greaseproof paper or greased tray and bake at 170 c for approx 8 – 10 mins, dust with caster sugar.



Recipe 2

Makes about 12 portions

115g butter, at room temperature
55g caster sugar
Good pinch of salt
130g plain flour
40g ground rice
Demerara sugar, to finish

1. Pre-heat the oven to 150C. Put the butter into a large mixing bowl, and beat with a wooden spoon until soft. Beat in the sugar and salt.



2. Add the flour and ground rice and mix to a smooth dough; if it doesn't come together, add a little more butter.

3. Line a 15cm cake or tart tin with baking parchment, and pat the dough into a shape slightly smaller than the tin. Alternatively pat out to 1cm thickness and cut into biscuits and put on a lined baking tray. Put in the fridge to chill for 15 minutes until firm.

4. Bake for around an hour (about half that for biscuits) until cooked through, but not browned. Take out of the oven and cut into fingers, slices or squares.

5. Allow to cool for a couple of minutes, then sprinkle with castor sugar and transfer to a wire rack.

guardian.co.uk © Guardian News and Media 2010 Tried and tested by Onecall and clients

Onecall Hospitality January 2011