

Recipe CHERRY ALMOND SHORTBREADS

Ref No. ANP047

INGREDIENTS:

100g unsalted butter
1/2 cup castor sugar
1 egg, lightly beaten
1 1/2 cup plain flour
1 tsp grated lemon rind
100g **DUCKS NUTS SLIVERED ALMONDS**
100g **WINN RED GLACE CHERRIES**
125g dark chocolate

METHOD:

Preheat oven to 170°C. Combine the butter and sugar until creamy and pale. Add the egg and mix well. Stir in the flour, lemon rind, slivered almonds and glace cherries. Using floured hands shape the mixture into a log approx 4 cm in diameter. Wrap in plastic food wrap and refrigerate for 1 hour.

Remove the log from the fridge and unwrap. Using a sharp knife; cut into slices 1cm in width and place onto a baking tray lined with baking paper and bake in the oven for 10-15 minutes. Cool on the trays.

Place the dark chocolate in a heat proof bowl and place over a simmering water to melt.

When the shortbreads are cool, dip half of each biscuit into the chocolate, shaking off the excess. Place on trays lined with baking paper and refrigerate until set.

Store in an airtight container.

