



K'S 'BROWN BUTTER' SHORTBREAD

Why the inverted commas? This recipe does not actually use brown butter but harnesses the work of the oven to brown the shortbread a little, resulting in my signature shortbread – a thin finger of nutty, buttery biscuit.

Preheat the oven to 170°C. Line a Swiss roll baking tin, roughly 26 x 36cm, with baking paper.

Add all the ingredients to a food processor and pulse until the dough just begins to come together.

Tip the dough out onto the prepared baking tin, gather it together into a rough disc, then use your fingers to spread it out on the baking tin to create a thin base no thicker than 5mm.

Bake in the oven for 20–25 minutes, turning the tin to ensure an even, golden-brown over the whole tin. Remove from the oven, then immediately cut the biscuit into the shapes you prefer (I am fond of rectangular fingers). Sprinkle with the castor sugar. After 5 minutes, remove the delicate shortbreads to a cooling rack.

Store (hide!) in an air-tight container.

I defy you to stop once you start on these!

220g butter
100g castor sugar
300g cake wheat flour
50g semolina
3 Tbsp castor sugar, to finish

MAKES ±36 SHORTBREAD BISCUITS