

# PISTACHIO + CRANBERRY COOKIES

THESE COOKIES ARE SO DELICIOUS THAT THEY DISAPPEAR ONE BY ONE AS I TAKE THEM OUT OF THE OVEN. LASTING TWO OR THREE DAYS WOULD BE A RECORD! SO, TO CONTROL THE NUMBER OF BISCUITS EATEN, I MAKE A BIG BATCH OF MIXTURE AND BAKE ONLY ONE ROLL AT A TIME. I THEN FREEZE THE OTHER ROLLS, AND WHEN I NEED ONE, LEAVE IT OUT TO THAW, CUT IT INTO SLICES AND POP THEM IN THE OVEN. IT'S AN OLD RECIPE THAT I KEEP REINVENTING. ONCE I SERVED THEM WITH ICE CREAM AND PASSION FRUIT SAUCE FOR A DATE NIGHT AT HOME WITH BRIAN, WHICH HE REALLY ENJOYED.



PREPARATION TIME: 25 MIN  
COOKING TIME: 15 MIN  
MAKES 36-45 COOKIES

4 x 250ml all-purpose flour  
pinch of salt  
350ml unsalted butter, cut  
into pieces  
250ml caster sugar  
30-60ml cold water  
125ml roughly chopped  
dried cranberries  
115ml roughly chopped  
pistachio nuts

## SAUCE

5 passion fruits (granadillas), halved  
80ml store-bought passion  
fruit juice  
15ml caster sugar

## SERVE WITH

scoops of vanilla ice cream  
60ml chopped pistachio nuts  
10ml roughly chopped  
dried cranberries  
15ml icing sugar (optional)

## METHOD

Preheat the oven to 180°C and lightly grease and line a baking tray with baking paper. You'll need more baking trays if you're baking all the biscuits at once. Place the flour and salt in a large mixing bowl.

Add the butter and rub with your fingers until it resembles breadcrumbs. Add the sugar and work it until a dough is formed, using a sprinkle of cold water, if needed, to combine. Mix in the cranberries and pistachio nuts.

Divide into three, roll into thick logs and either cover two with cling wrap and freeze until you need them, or cut all three into 12-15 slices. Place on the baking trays and bake for 12-15 minutes until slightly golden. Remove from the oven and allow to cool slightly before transferring to a wire rack to cool completely.

In the meantime, scoop out the pulp and seeds from the passion fruits and add to a food processor with the juice and sugar. Whizz for a minute, until blended. Pass through muslin into a jug and chill until needed.

Serve 4-6 biscuits with a scoop of vanilla ice cream on each dessert plate. Top with the chopped nuts and cranberries, drizzle with the passion fruit sauce and dust with the icing sugar.

## Siba's tip...

When rolling the dough into logs, make sure you compress it well so that it's compact enough to make slices without holes. If you've frozen a batch, make sure to thaw the roll properly before slicing and baking it. Leave space in between each slice on the baking tray to allow room for expansion, otherwise they'll stick together and lose their shape.

