

Recipe No. 16/2013

# Walnut and Blue Cheese Shortbread

**These unusual biscuits are stunning as part of a gift hamper. Place the shortbread into a decorative box. Pair with wine, cheese and a jar of quince paste or simply place in a cellophane packet with a bottle of wine as a hostess gift.**

Makes: 26 biscuits

Preparation time: 5 minutes

Baking time: 15 minutes

## Ingredients

220g Self Raising Flour  
100g Walnuts or Pecan Nuts  
150g Blue Cheese  
100g Cold Butter, cubed  
2 Egg Yolks  
Freshly Ground Black Pepper


## Method

- Preheat Oven to 200°C
- Place all ingredients into TM bowl. Blend **10 – 15 secs/speed 6**.
- Place dough onto rectangle of baking paper and push dough together to form 2 sausage shaped rolls.
- Wrap separately in baking paper and freeze for at least 1 hour or refrigerate overnight. Slice into 10 mm thick rounds and place onto a lined baking tray.
- Bake 15 minutes or until golden brown.

*Recipe courtesy of Australian "Festive Flavour" Thermomix booklet*



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