

Recipe No. 9/2013

Macadamia Parmesan Shortbread Wafers

Serve these unusual biscuits with a cheese platter, dips and pickles. They also make a delightful hostess gift wrapped with a piece of Camembert or a bottle of wine.

Ingredients

65g Aged Parmesan, cubed
Few Rosemary leaves
65g Salted and roasted Macadamias
45g Butter
70g Plain Flour
Black Pepper – freshly ground

Method

- Preheat oven to 200°C
- Place Parmesan and rosemary into TM bowl. Mill **10 secs/speed 10**. Set aside.
- Place macadamias into TM bowl. Mill **7 secs/speed 7**.
- Place remaining ingredients into bowl (including Parmesan mix) and blend together **7-8 secs/speed 7**.
- Tip out onto floured board, knead together gently together with hands, roll out and cut into rounds.
Garnish with a rosemary leaf in the centre of each biscuit.
- Place on lined baking tray and cook 8-10 mins until golden around the edges. Allow to cool before serving.



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