

## Savory Rosemary Shortbreads

Makes about 25 1 ½" shortbreads

### Ingredients:

6 ounces (1 1/3 cups) all-purpose flour  
1 ounce (3/4 cup lightly packed) freshly finely grated Parmigiano Reggiano  
1 generous tablespoon finely grated lemon zest (from 1-2 lemons)  
2 ½ teaspoons coarsely chopped fresh rosemary  
1 teaspoon table salt  
¼ teaspoon coarsely ground black pepper  
4 ounces (1/2 cup) unsalted butter, cut into ½ inch pieces, chilled  
1 large egg yolk  
2 tablespoons fresh lemon juice  
Kosher salt for sprinkling (optional)



### Directions:

- Combine the flour, cheese, lemon zest, rosemary, salt and pepper in a food processor until just blended.
- Add the butter pieces and pulse until the dough resembles coarse crumbs.
- Stir the yolk and lemon juice together with a fork and drizzle over the mixture.
- Pulse until the dough begins to form small, moist crumbs that just begin to clump together.
- Pile the moist crumbs on a unfloured work surface. In the heel of your hand, gently smear the crumbs away from you until they start to come together in a cohesive dough.
- Using a pastry scraper or a metal spatula, lift of one edge of the dough and fold it onto the center. Repeat with three other sides, like folding a letter.
- Shape the dough into a 14-inch log that's 1 ¼ inches in diameter, or a 9 inch log that is 1 ½ inches depending on the size and thickness you would like.
- Wrap in plastic and refrigerate until firm about 4 hours, or up to two days. The dough may also be frozen for up to a month and then thawed on the counter for about an hour or in the frig overnight. The dough is best if firm when sliced.
- Heat the oven to 375 degrees. Line 2 large baking sheets with parchment paper.
- Using a thin, sharp knife, cut the log into ¼ inch slices. Arrange about ½ inch apart.
- Bake until medium golden around the edges, about 15 – 20 minutes. Don't overbake.
- If you like, sprinkle the shortbread crackers with a little kosher salt just as the baking sheets come out of the oven.
- Store in an airtight container.

*Recipe from Carole Nichols, Women's Fund member of "Take 5" group. Shortbreads baked by Nan Bedford for the Women's Fund New Member event.*

