

PASSIONFRUIT MELTING MOMENTS

EQUIPMENT

Food processor	zester
Measuring scales	mixing bowl
Baking tray	cake cooling rack
Grater	lemon juicer

INGREDIENTS

125g unsalted butter, chilled and cubed	LIME BUTTER
30g icing sugar	60g unsalted butter, softened
90g plain flour	125g icing sugar
30g cornflour	1 teaspoon grated lime zest
1 tablespoon passionfruit pulp	2 teaspoons lime juice
	Icing sugar, extra, to dust

METHOD

1. Preheat the oven to 160 degrees. Put the butter, icing sugar, flour and cornflour in a food processor and process in short bursts until the mixture just comes together. Fold through the passionfruit pulp
2. Pipe the mixture in 1 teaspoon amounts onto a baking tray lined with baking paper
3. Bake for 15-20 minutes, or until the biscuits are just lightly golden brown. Remove and cool on a wire rack
4. To make the lime butter, put the butter, icing sugar and lime zest in a mixing bowl and beat until the mixture is white
5. Fold through the lime juice
6. Join two biscuits together with lime butter and lightly dust with icing sugar
7. Repeat with other biscuits

Makes 36