

## Rosemary and Parmesan Biscuits

<b>Ingredients</b> 150g Butter 150g Parmesan cheese 2Tbsp Rosemary 1 ½ Cup Plain flour Salt and pepper	<b>Equipment</b> Chopping board Measuring cups Grater Food processor Biscuit cutter Oven trays Cake rack Large knife
<b>What to do</b> <ul style="list-style-type: none"><li>• Preheat oven to 180°C. Line 2 oven trays with grease proof paper.</li><li>• Cut butter into small pieces and put in the food processor. Use the largest hole on the grater and grate the parmesan cheese, also add to the food processor.</li><li>• Wash the rosemary and pat dry. Remove the leaves from the stem and use the large knife to roughly chop, add to the food processor as well as the flour, salt and pepper. Process until the mixture forms a dough.</li><li>• Turn the dough out onto a lightly floured surface. Knead and press into a 20cm disc. Wrap in glad wrap and place in the fridge until firm.</li><li>• Roll the dough out until about 0.5 cm thick. Use the biscuit cutter to cut the dough into rounds. Press the used dough together and repeat until all the dough is cut.</li><li>• Place the biscuits on the prepared oven trays. Bake in the oven for about 8 minutes or until light golden brown. Stand for 5 minutes and then transfer to a cake rack.</li></ul>	