



Rosemary and olive shortbread

Prep: 15 minutes (+ 1 hour chilling time) • Cook: 20 minutes • Serves: makes 14



Ingredients

125g wholemeal flour
75g butter, room temperature
1 large egg yolk
10g fresh rosemary, finely chopped
20g pitted olives (black or green),
finely chopped

- 1** Put all the ingredients into a mixer and mix with a paddle until all incorporated.
- 2** Roll into a ball, slightly flatten and wrap in cling film. Chill in the fridge for 30 minutes.
- 3** Sprinkle a little extra flour onto a board and roll the dough out to about 6mm thickness. Use a 4.5cm diameter cookie cutter to cut out 14 cookies. Put onto a lined baking tray (they can be close together as they won't spread) and chill for another 30 minutes.
- 4** Preheat the oven to 185°C / 165°C / gas mark 4 to 5. Bake the cookies for 20 minutes. Remove from the oven and cool. Serve.

Nutritional info

Low phosphate ✓
Low potassium ✓
Carbohydrate **6.4g**
Low protein ✓
Low salt ✓
Cost per shortbread (April 2024) **13p**
Energy in kcals **76**