

## Christina's Parmesan Cookies

They're quick to make, providing you have a strong food processor. The cookies really highlight the flavour of the Parmesan, so make sure you use a good quality cheese. Do not, under any circumstances, even contemplate using the packaged unrefrigerated stuff and if you can help it, avoid the stuff in plastic bags in the fridge cabinet at the supermarket. Try instead to track down some freshly grated Parmesan at a good Italian deli, or, failing that, buy a block and grate it yourself.

- 125g unsalted butter, chilled and cut into cubes
- 110g finely grated Parmesan cheese
- 150g plain flour (I used half plain and half spelt flour)
- 1 teaspoon paprika

1. Place all the ingredients into the large bowl of a food processor and pulse until they combine into a dough and form a ball. You might need to add a little water if the mix is too dry, but my batch didn't need any. It takes quite a few pulses, so keep going, even if it looks like it isn't going to come together - it will eventually.

2. Tip the dough out onto a work surface and shape it into a log about 5cm in diameter. Wrap it tightly in cling film or parchment paper and chill for an hour. Preheat the oven to 175C (with fan).

3. Cut the roll into 5mm thick slices and bake on a tray lined with parchment paper for 12 - 15 minutes.



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