



ROSEMARY & LEMON SHORTBREAD

-  **Prep:** 15 minutes
-  **Cook:** 40-45 minutes
-  **Serves:** 12

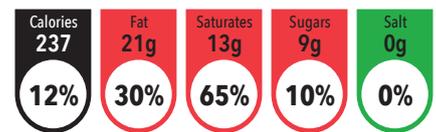
INGREDIENTS:

- 300g unsalted butter, softened
- 100g caster sugar, plus ½ tbsp for sprinkling
- Zest 1 lemon
- 350g plain flour
- 50g semolina
- ½ tsp **LoSalt**
- 2 small sprigs rosemary, leaves chopped

METHOD:

1. Preheat the oven to 170°C, gas mark 3. Grease and base line a 23cm round tin.
2. Using an electric hand whisk, cream the butter, sugar and lemon zest together until pale and fluffy. Add the flour, semolina, **LoSalt** and half the rosemary. With your hands, knead in the flour mixture until it all comes together. Press into the prepared tin, prick with a fork and sprinkle over the remaining sugar and rosemary.
3. Place the tin on a baking sheet and bake for 40-45 minutes until just beginning to go golden round the edges, covering with foil towards the end if required. Allow to cool before removing from the tin and cut into 12 wedges.

Each serving contains



of your guideline daily amount

COOKS TIP:

Try using thyme leaves and the zest of 2 limes.