

Chilli Biscuits

Ingredients

- 175g Plain flour
- ¼ tsp Chilli powder
- 1 pinch Salt
- 100g Butter, softened
- 50g Parmesan cheese
- 1 Egg yolk
- Beaten egg, to glaze



Method

1. Preheat the oven to 200°C/180°C – Fan/Gas 6.
2. Lightly grease a baking sheet.
3. Sift the flour, chilli powder and salt into the bowl. Add the butter, 40g of the cheese, egg and 15ml (1tbsp) water.
4. Fit the beater to your mixer and beat on speed min for 1 minute, increase to speed 1 for 20 seconds, until a soft dough forms.
5. Turn out onto a lightly floured work surface and roll out to 3mm thick. Using a 6cm round cutter, cut out about 18 biscuits.
6. Place on a baking sheet, brush with beaten egg and sprinkle over the cheese.
7. Bake for 8-10 minutes, until golden.
8. Leave to cool in the baking sheet for 10 minutes, then transfer to a wire rack to cool completely.
9. Serve with cheese.

Notes

Makes approx. 18 biscuits