

Dill, Rosemary and Yogurt Biscuits

Ingredients

- 245g wholemeal spelt flour
- 140g natural Greek-style yogurt
- 125g finely grated firm goat's cheese
- 1 tsp sea salt flakes
- ½ tsp cracked black pepper
- 50g unsalted butter, softened
- 3 tbsp dill sprigs, finely chopped
- 3 tbsp rosemary leaves, finely chopped



Method

1. Put the flour, yogurt, cheese, salt, pepper and butter in a food processor and process until the mixture comes together.
2. Add the dill and rosemary and pulse until just combined.
3. Turn the dough out and bring together to form a ball. Roll out between 2 sheets of non-stick baking paper to 4mm thick. Chill for 30 minutes.
4. Preheat the oven to 180°C/160 °C Fan/Gas mark 4.
5. Line 2 large baking trays with non-stick baking paper.
6. Using a 7cm round cookie cutter, cut 28 rounds from the dough, re-rolling as necessary.
7. Place on the trays.
8. Bake for 15 minutes or until firm and golden.
9. Allow to cool on the trays before serving.

Notes