

Paprika & parmesan biscuits

\$0.50
PER BISCUIT

• **MAKES 50** • **PREP 15 MINS** + 30 MINS RESTING • **COOKING 15 MINS**

100g chilled butter, chopped
1½ cups finely grated parmesan
¾ cup plain flour
1 tsp ground paprika
1 tsp mustard powder
1 egg yolk

1 Preheat oven to 180°C. Line a baking tray with baking paper.

2 Process the butter, parmesan, flour, paprika and mustard powder in a food processor until fine crumbs form. Add egg yolk and process until mixture just comes together. Turn onto a lightly

floured surface and gently knead until smooth. Shape into a disc and cover with plastic wrap. Place in the fridge for 30 mins to rest.

3 Roll out dough on a lightly floured surface until 4mm thick. Use a 4.5cm star cutter to cut stars from the pastry, rolling and re-rolling as necessary.

4 Bake for 15 mins or until light golden. Set aside on tray to cool completely.

Per biscuit • 134kJ (32 Cals) • 1g protein
• 2.4g fat (1.5g sat fat) • 1.6g carbs (0g sugars)
• 0.1g fibre • 39mg sodium



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