

Rosemary Parmesan Biscuits

Bake up some cheesy treats with these easy rosemary parmesan biscuits

Ingredients

- 100g butter, chopped
- 100g parmesan cheese, grated
- 1 tablespoon rosemary leaves, roughly chopped
- 3/4 cup plain flour



Method

- Step 1 – Process butter, parmesan, rosemary, flour and salt and pepper in a food processor until mixture forms a dough.
- Step 2 – Turn dough out onto a lightly floured surface. Knead and press into a 15cm disc. Wrap in greaseproof paper. Refrigerate for 1 hour or until firm.
- Step 3 – Preheat oven to 180°C. Line 2 baking trays with baking paper.
- Step 4 – Roll out dough between 2 sheets of baking paper until 0.5cm thick. Using a 5cm round biscuit cutter, cut rounds from dough. Press unused dough together. Repeat until all dough is used.
- Step 5 – Bake biscuits for 6 to 8 minutes or until light golden. Stand on trays for 5 minutes. Transfer to a wire rack to cool. Serve.