

Recipe Card

Rosemary and thyme shortcrust biscuits with whipped feta

Ingredients

For the shortcrust biscuits

- 150g plain flour
- Pinch of salt
- 75g cold butter
- 30ml cold water
- 2 sprigs fresh thyme
- ½ tsp dried rosemary/mixed herbs

For the whipped feta

- 100g thick Greek yoghurt
- 100g feta
- 1 tsp Dijon mustard
- Salt and black pepper

Required Equipment

- Large mixing bowl
- Sieve
- Table knife
- Chopping board
- Rolling pin
- Round cutter (ideally 5-6 cm in diameter)
- Baking tray
- Jug/blender goblet
- Stick blender
- Spatula

Setup

- Baking sheet lined with parchment
- Pre-heat the oven to 200°C

Method

1. Cut the butter into 1 cm pieces and put them in the bowl. Then sift the flour and salt over the top of the butter
2. Rub the butter into the flour with your fingertips, until the mixture resembles breadcrumbs
3. **Pick the leaves from the sprigs of thyme** and stir into the mixture with the **dried rosemary**
4. Using a table knife, stir in the water and keep the mixture moving around the bowl until it comes together into large flakes
5. Bring the mixture together with one hand then briefly knead the dough on a worktop until it's smooth
6. Shape the dough into a flat disc, if it's very soft, wrap it in cling film and chill in the fridge for 10 – 15 mins. At this stage, the dough can be kept in the fridge overnight or frozen
7. Whilst the pastry is chilling in the fridge, the dip can be made. Place the feta, yoghurt, mustard and seasoning into a jug and blend with a stick blender until smooth and creamy

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8. Lightly dust the worktop and roll the **shortcrust pastry** to about 3mm thick then using a round cutter, cut biscuits from the dough and place them on the baking sheet

 9. Bake the biscuits for 8-10 mins. Once cooked, the pastry should be lightly golden with no grey patches

 10. The cooled biscuits can be dipped into the whipped feta. Alternatively, the whipped feta can be spread or piped onto the biscuits. You can use a few additional **thyme leaves for decoration**.

 11. Eat and enjoy!
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