TAYLOR & COLLEDGE

Rose and Pistachio Shortbread



Preparation: 45 mins
Portions: 40-50 Portions

Ingredients

Shortbread dough

200 g Unsalted butter slightly salted
100 g Caster Sugar
40 g Pistachios chopped
2 tbsp Taylor & Colledge Rose Flavouring
1 tsp Ground Cardamom
300 g Plain Flour

Decoration

200 g White Chocolate
0.5 tbsp Taylor & Colledge Rose Flavouring
2 - 4 pinch Rose Petals
10 - 20 g Ground Pistachios

Preparation

1. In a large bowl, beat the butter and sugar together until light and fluffy. Add the remaining ingredients and mix until it comes together. Use your hands to form a smooth dough.
2. Roll the dough between two sheets of parchment paper to the thickness of a £1/1 € coin. Use a small round cookie cutter to cut out your shortbread shapes and place them on a lined baking tray. Refrigerate for 30 minutes until firm. This helps the biscuits hold their shape while baking.
3. Preheat the oven to 160°C (fan). Bake for 10–15 minutes or until lightly golden. Allow to cool completely
4. Melt the white chocolate in 30-second bursts in the microwave, stirring between each. Stir in the rose extract. Dip each biscuit halfway in the white chocolate, then sprinkle with crushed pistachios and dried rose petals. Let set before serving.