

Indian Shortbread (Nan Khatai)

Season: Winter

Type: Dessert

Serves: 30 tastings

From the garden: -

Class focus: Rolling and shaping cookie dough



Equipment:

Kitchen Aid mixer
Kitchen scale
Measuring cups
Measuring spoons
Baking tray x 2
Baking paper
Serving plate x 5

Ingredients:

280g butter (softened)
¾ cup icing sugar
2 ½ tablespoons semolina
½ teaspoon ground cardamom
½ teaspoon rosewater
¼ teaspoon baking soda

2 ½ cups plain flour

What to do:

1. Heat oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients **except** flour in the Kitchen Aid mixing bowl, beat until light and fluffy.
4. Add flour and continue beating on low speed until just incorporated, do not over work.
5. Roll one tablespoon of dough into a ball and flatten with your fingers. Repeat.
6. Place them on the lined baking trays.
7. Bake for 16 minutes or until lightly golden.
8. Serve into 5 large serving plates.