

## ASIAGO ROSEMARY SHORTBREAD

### INGREDIENTS

125g	butter
1 tsp	sugar
250g	unbleached flour
60g	Asiago or Parmesan, grated
2 tbs	fresh rosemary, chopped
½ tsp	smoked paprika
1 tsp	Kosher salt
2 tsp	Black pepper



### PREPARATION

Cream butter, sugar and salt until light and fluffy.

In a separate bowl sift dry ingredients together and stir into creamed mixture until just blended.

Cover and refrigerate dough for at least one hour.

Divide dough into three batches. On a lightly floured surface roll out to a 2 cm thickness.

Use a floured cookie cutter and placed on an ungreased sheet.

Bake at 350 degrees for 8-10 minutes. Remove immediately to a wire rack.