



RORY O'CONNELL'S RECIPE

## Shortbread Biscuits

These delicious, simple biscuits can be served with the syllabub.

### INGREDIENTS

150g plain flour  
100g soft (salted) butter  
50g caster sugar

**Makes 25 normal size or  
50 small size**

### METHOD

#### **Preheat the oven to 180°C**

Put the flour and sugar into a mixing bowl, rub in the soft butter and bring the whole mixture together to form a stiff dough. Do not add any water.

Roll the dough out to about 1/2cm thickness and cut into shapes (we used a shamrock cookie cutter). Place carefully on a baking tray (no butter or baking paper needed) and cook in the oven for 6-10 minutes or until pale golden.

Take out and carefully transfer the biscuits after a few minutes on to a wire rack to cool. Lift them off using a palette knife or metal fish slice.

*Prepared & served by chef Rory O'Connell, co-founder of the Ballymaloe Cookery School with Elisabeth Kamphuis on March 15th 2019 in Splendor, at St. Patrick's Festival Amsterdam, the annual Festival of Irish culture.*