

Australian Native Food Education Kit

Cheesy Pepperleaf Biscuits - Serves 2-4

These amazing little biscuits are great warm still fresh from the oven and make a perfect nibble or appetizer before a meal. I like to make a good size recipe and roll the dough into foil "bon bons" and keep some in the freezer where they will last many months. When you need a simple and quick pre-dinner snack, partially defrost a roll, cut as many slices as you need, bake, and serve. Remember, the better quality of "bitey" vintage cheddar you buy, the better the flavour of the biscuit.

175g u. s. butter – softened 1/3 tsp salt 1/3 tsp smoked paprika 1 tsp ground Creative Native Pepperleaf	Cream the butter and seasonings and until very light, pale & fluffy in an electric mixer with the whisk attachment. Be sure to stop and scrape down the edges of the bowl once or twice with a rubber spatula during the whipping to ensure an even mix
200g flour (sieved) 150g best quality matured cheese 25g good Italian parmesan Macadamias or sandalwood nuts to decorate, almond or walnuts also work well. (optional)	<p>Grate both the cheeses and fold with the flour gently by hand through the whipped butter with a whisk or spatula, mix thoroughly until the dough is even.</p> <p>Tear off sheets of foil and baking paper from standard size rolls to about 40cm long and lay on a bench, the paper on top of the foil. Spoon dough along near the long bottom edge to form a rough long sausage shape about 30-40mm in diameter and 25 cm long. Roll into long sausages trying to form a tight roll and twist the ends tight to form a "bon bons". Refrigerate thoroughly for at least 15 mins. Pre-heat a fan forced oven to 170 deg C</p> <p>Remove the wrapping and cut the biscuits into rounds about 5-8mm thick, & place onto a silicon paper lined baking tray, leaving 1-2 cm space in between each one to expand a little. Allow to come to room temp., then gently push into each biscuit a half macadamia, before baking for approx. 10-12 minutes till a lovely even golden brown.</p> <p>Allow to cool a little to "set" before lifting with a metal spatula.</p>



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