
Nadia Lim's

Lemon and Raspberry Shortbread



Makes 20

Prep: 15 minutes

Cooks in: 20 minutes



INGREDIENTS

Shortbread

Plain flour 175 grams

Caster sugar 1/3 cup

Fine semolina 75 grams

Lemon zest of 1

Free range egg yolk 1

Butter 175 grams, at room temperature, cubed

Pink icing sugar

Icing sugar 2 tablespoons

Freeze-dried raspberry powder 1 teaspoon (I used the brand Fresh As www.fresh-as.com)

METHOD

Preheat oven to 150°C. Line 2 baking trays with baking paper.

1. Combine flour, sugar, semolina, egg yolk and lemon zest in a large bowl. Add butter and use your fingertips to gently rub in the butter until mixture resembles fine breadcrumbs. Bring together with your hands and shape dough into two balls. Wrap in clingfilm and place in fridge for 5 minutes or so to firm up a little.
2. On a clean, dry, lightly floured surface, roll a ball of dough out to about 0.5cm thick. Use a knife to cut into rectangles or a cookie cutter to cut into shapes. Or alternatively, if you feel like going the extra mile, you could cut 1cm wide strips (about 20cm long) and gently fold each strip into a pink ribbon bow. Whilst quite delicate to work with, shortbread dough is very forgiving, so if the mixture at all starts crumbling or breaking up, don't fret as you can just patch and press it back together with your fingers – you can even add leftover bits of dough to help patch cracked bits up!
3. Transfer shapes to the prepared trays (it helps to do this with a metal fish slice or a blunt knife).
4. Bake for about 20 minutes or until shortbread is light golden around the edges. Swap the tray positioning halfway through cook time. Remove from oven and allow to cool on the trays for a few minutes. Gently transfer biscuits with a metal spatula to a wire rack to cool completely and they will crisp up nicely.
5. Mix icing sugar with freeze-dried raspberry powder together in a small bowl. When ready to serve, sieve raspberry sugar over shortbread.