



Rosemary & Parmesan Bites

What to collect	
Ingredients	Equipment
1 cup plain flour	2 x oven trays
100g butter, chopped	grater
60g cheddar cheese, grated	chopping board
60g parmesan cheese, grated	knife
3 teaspoons fresh rosemary & chives, chopped	metric measuring spoons/cups
1/4 teaspoon salt	
1/2 teaspoon black pepper	
2 tablespoons sour cream	

What to do

1. Preheat oven to 180C.
2. Line 2 trays with baking paper.
3. Rub the butter into the flour with your fingers.
4. Stir through the cheese, herbs, salt & pepper.
5. Add in sour cream and work the dough with your hands until it all comes together.
6. Shape into a ball, wrap in plastic wrap and chill for 10-15 minutes.
7. Roll teaspoonfuls into balls, placing 5cm apart on the trays. Flatten each ball slightly with a fork.
8. Bake for 12-15 minutes, or until golden.

Makes about 30 small biscuits.