Rosemary Parmesan Biscuits

**Season:** Spring/Summer  
**Type:** Savoury Biscuit  
**Difficulty:** Medium  
**Serves:** 36  
**Recipe source:** taste.com-----Super food ideas

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**Equipment:**  
Chopping Board  
Knives  
Bowls  
Spoon measures  
Cup measures  
KitchenWhiz  
Plastic Wrap  
Baking Trays  
Baking Paper  
5 cm Round biscuit cutter  
Wire rack

**Ingredients:**  
100 grams butter  
100 grams parmesan cheese  
1 tablespoon rosemary leaves  
3/4 cup plain flour

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**What to do:**

- Weigh and chop butter  
- Grate cheese  
- Roughly chop Rosemary  
- Process butter, parmesan, rosemary, flour and salt and pepper in the kitchen whiz until mixture forms a dough  
- Turn onto a lightly floured bench top. Knead into a 15cm disc  
- Wrap in cling wrap and refrigerate until firm  
- Pre-heat oven to 180°C  
- Line 2 baking trays with baking paper  
- Roll out dough between 2 sheets of baking paper until 1/2 cm thick. Using the biscuit cutter cut 5cm rounds and place on tray  
- Bake biscuits for 6 to 8 minutes until golden  
- Stand on tray for 5 minutes to cool slightly then transfer to a wire rack to cool