Lemon and Rosemary Sablés



Makes about 40

250g good quality butter – softened and cubed
160g white granulated sugar
2 tbsp very finely chopped rosemary
Zest from 2 small lemons (or 1 large one)
2 egg yolks
330g plain flour
2 tbsp extra sugar to sprinkle

Method:

- Line 2 large baking trays with baking paper.
- With an electric beater, cream together the butter, sugar, rosemary and zest until it is pale and creamy. Adding the rosemary at this point allows the flavours to infuse in the mixture.
- Beat in the egg yolks until just combined then fold in the flour.
- Wrap the dough tightly and put in the fridge for 20 minutes to rest.
- Pre-heat your oven to 170ºC, 150ºC fan.
- When the dough is chilled roll out gently on a lightly floured work surface to about 5 mm thick and use a 5cm biscuit cutter to cut out rounds. Transfer these to the prepared baking sheets. Any trimmings can be rerolled for cutting.
- Sprinkle the biscuits on the trays generously with the extra sugar and bake for 10 – 12 minutes. Keep an eye on them for the last couple of minutes as all oven vary! Cool the biscuits on the baking trays before they are ready to serve.

These are lovely with a cup of tea or coffee (or even a glass of wine!). They are also perfect served with ice-cream.