



SIEMENS



Makes 24

Ingredients:

- 160g plain flour
- Pinch cayenne pepper
- $\frac{3}{4}$ tsp finely ground sea salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp mustard powder
- 150g Parmesan, grated
- 150g unsalted butter, cubed.

For the topping

- Mozzarella
- Sun-dried tomatoes
- Basil.

Parmesan Shortbread.

Method:

4D Hot Air at 180°C.

1. In a food processor whizz together the flour, cayenne pepper, salt, black pepper, mustard powder, Parmesan cheese and butter. Pulse to combine the mixture into smooth dough. Wrap and chill for 30 minutes.
2. Roll out on a floured work surface until about 5mm thick. Cut into shapes as desired. Place on baking trays lined with parchment paper.
3. Bake for 12-18 minutes or until golden brown and set. Remove from the oven and transfer to wire rack to cool.
4. Top with the mozzarella, sun-dried tomatoes and basil.