

Pistachio Shortbread

Wine Pairing: Longview
W.Wagtail Sparkling Brut
Makes: 35

Prep Time: 70 min
Cooking Time: 20 Min

Ingredients

8 green cardamom pods, crush & remove shells
200g unsalted butter
25g ground rice
240g plain flour
1/4 tsp sea salt
35g icing sugar
60g shelled pistachios
1 egg
2 Tbsp vanilla sugar

Instructions

- 1:**
In a food processor, combine butter, ground rice, flour, salt, cardamom and icing sugar until it all comes together. Roll in to a log. Wrap in glad wrap and chill for 30 minutes.
- 2:**
Pulse pistachios until roughly chopped. Spread out on a flat tray. Brush the chilled pastry log with beaten egg and roll in the nuts. Wrap again and chill for a further 30 minutes.
- 3:**
Preheat oven to 150°C. Slice log in to 1cm thick medallions and arrange on a lined baking tray. Sprinkle with vanilla sugar before baking for 20 minutes or until a pale golden colour.

Notes

A festive treat!!

