

## Recipe : Traditional Shortbread Fingers

### Ingredients

225 grams plain flour (Type 45 or 55)

130 to 150 grams butter

60 grams caster sugar (sucre en poudre)

\*Add a small pinch of salt if using unsalted butter.



### Method

1. Mix the flour (and salt if using) and sugar in a food processor (such as a Magimix) .
2. Add the butter cut into pieces, and process until the pastry holds together.
3. Transfer onto a sheet of greaseproof paper on a flat plate and shape into a rectangle with your hands and a rolling pin. Do **not** use extra flour if possible. The rectangle should be about 1 cm in thickness.
4. Wrap in cling film and leave in the fridge for about an hour to get very cold.
5. Cut into fingers using a large sharp knife - about 22 fingers depending on size.
6. Place the fingers on greaseproof paper on a baking tray, leaving a space between each one. Mark with a fork as shown above.
7. Bake in a pre-heated oven at about 180° TO 185° C for about 20 minutes until they start to go pale brown.
8. Remove from the oven. While still hot and still on the baking tray, sprinkle a little caster sugar on top, allow to cool a little, then transfer onto a wire rack to get cold.
9. Store in an airtight container in the fridge (especially in hot weather).

### Cook's Tips

- To give an almond flavor, you can substitute 30g of ground almonds for 30g of flour.
- To give a lemon flavor, you can add the finely grated zest of two or three lemons.
- Use caster sugar which has been stored with a vanilla pod.
- The pastry can be prepared in advance, and it freezes well.