

Miele

Shortbread, chocolate and manchego

By Michael Meredith

45 minutes

Preparation time

20 minutes

Cooking time

8 servings

Serves



INGREDIENTS

Shortbread

- 250g salted butter
- ¼ cup sugar
- 1 small egg, beaten
- 1 cup rice flour
- 1 cup chickpea flour
- 1 teaspoon ground cumin

Chocolate Ganache

- 250ml cream
- 300g bitter dark chocolate
- 1 gelatine leaf, bloomed in cold water
- 50g butter
- ½ teaspoon smoked paprika
- Sea salt to taste
- 200g manchego cheese

METHOD

Shortbread

1. Cream the butter and sugar until light and fluffy. Beat in $\frac{1}{2}$ the egg, fold in the flours and cumin and continue to mix until mixture forms a soft dough.
2. Roll the dough into 20 cent piece cylinders on a surface dusted with flour.
3. Place dough into cling wrap and roll. Place in the refrigerator to set hard.
4. Cut into $\frac{1}{4}$ inch slices, then place on a baking tray and prick the tops with a toothpick.
5. Pre-heat oven on Fan Plus at 170°C, or Select Automatic, Biscuit, 3 bars and follow the prompts.
6. Place the baking tray on shelf position 2 and bake for 16-18 minutes, or until shortbread is a pale golden brown. Allow to cool on baking sheets.

Chocolate Ganache

1. In a small saucepan, warm the cream on a high heat, Induction setting 7, until nearly at boiling point, remove from the heat, then stir in the chocolate. Add softened gelatine and stir.
2. Add butter and paprika, then a pinch of salt to taste and stir until smooth.
3. Place in refrigerator until thickened in consistency and suitable to pipe.

To Serve

1. Pipe ganache on top of shortbread, microplane manchego cheese on top and serve.