



VIENNESE ISHLA BISCUITS

Ingredients:

250gr (1 2/3 cup)	roasted hazelnuts
180gr	unsalted butter
75gr (1/3 cup)	castor sugar
185gr (1 ¼ cup)	plain flour
¼ tsp	sea salt

Hazelnuts available from – Ovens River Nuts

Method:

Place roasted hazelnuts in a food processor and pulse until finely ground.

Beat the butter (chopped & at room temperature) and sugar until smooth and pale.

Combine ground hazelnuts, flour and salt. Once mixed combine into the butter mixture until a dough forms.

Wrap the dough tightly in plastic wrap and refrigerate for at least 1 hour.

When ready to bake, preheat oven to 170c & line baking trays with baking paper.

On a lightly floured board, roll out the dough to a thickness of 5mm.

Use a 4cm round biscuit cutter (shape of your choice) to cut out biscuits. Re-roll any scraps and cut into more biscuits till all dough has been used.

Bake for 12 minutes or until lightly golden underneath. Remove and allow to cool.

Enjoy !

