

### Citrus Curd

1 Cup desired citrus juice

4 Tablespoons unsalted butter

¼ Cup sugar

Pinch salt

Zest from 1-2 citrus fruit

2 egg yolks

1 egg

1. Combine juice, zest, sugar and all eggs into saucepan over medium-low heat, stirring constantly.
  2. When mixture just begins to coat the back of the spoon, remove from heat.
  3. Strain mixture through fine mesh sieve to remove zest, and any cooked egg.
  4. Stir in butter salt, until completely melted.
  5. Cool, and use for tart filling, layering cakes, or as a spread.
- Can be used for any citrus fruit, adjusting sugar to suit the sweetness of desired fruit.
  - Will keep 1-2 weeks in fridge, or 3 months in the freezer.

### Traditional Shortbread

1 Cup unsalted butter, room temp.

1 ½ Cups all-purpose flour

½ Cup confectioner's sugar

1. Preheat oven to 350 degrees.
  2. Cream butter and sugar until fluffy
  3. Add flour, and blend to smooth.
  4. Turn out onto counter, and knead for 15-20 seconds.
  5. roll into log, or desired thickness, and cut into cookies OR pat into the bottom of a cake pan/ pie plate, and dock lightly with a fork.
  6. Bake 12-15 minutes.
- Try adding ½ teaspoon vanilla to this recipe for vanilla shortbread!

## Parmesan and Black Pepper Shortbread

150 grams grated parmesan

1 Cup all-purpose flour

$\frac{3}{8}$  Cup cold, unsalted butter

$\frac{1}{8}$  teaspoon black pepper

1. Preheat oven to 350 degrees.
  2. Mix flour, cheese and pepper in a large mixing bowl.
  3. Grate butter into flour mixture, mix to combine.
  4. Knead against bottom of bowl until mixture begins to form dough.
  5. Turn out onto floured surface, and knead for 1 min. Add flour to surface as needed.
  6. Roll into log, or desired thickness, cut into cookies, and bake for 10-12 minutes.
- This recipe makes a great crust for quiche or pot pie as well!