



Italian Shortbread Shapes with Veggie Sticks and Dips

Serve these tasty cheesy morsels alongside a colourful platter of veggie sticks and mixed dips for a 'crunch munch' fest.

Prep time: 20 min

Cook time: 10min

75g plain flour, plus extra for dusting the work surface

75g grated Parmesan cheese

75g butter

5 anchovies

25g black olives, pitted

1 tsp English mustard powder

1 tbsp chopped fresh herbs

1 tsp cayenne pepper

1 garlic clove, crushed

Carrot, cucumber, pepper and celery sticks to serve

Mix dips such as houmous, guacamole and taramasalata to accompany



1. Put all the ingredients in a food processor and blitz until the mixture comes together into a ball. Turn out onto a floured work surface, knead lightly then divide in two and shape into a flat round. Wrap in cling film and chill for 1 hour.
2. Roll out the dough on a floured board, to a thickness of about 1cm and cut into stars or use animal or hand cutters.
3. Place onto a greased baking tray and bake for 10 minutes.
4. Cool on a wire rack. Serve with cucumber, carrot, celery sticks and a selection of dips.

To freeze ahead: Complete the recipe up to the end of step 3. Cool, label, pack into an airtight container for up to 3 months.

To use: Reheat the biscuits in an oven at 180C (350F) mark 4 for 10 minutes until warm and crisp.

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