



Rosemary and Pine Nut Shortbread Crackers

Rosemary Pine Nut Shortbread Crackers are an easy savory slice and bake shortbread recipe that makes a perfect snack to have with wine.

Ingredients

1 stick unsalted butter at room temperature, cut in pieces

1 cup finely shredded Parmesan cheese (about 2 oz)

1 1/4 cup all purpose flour

1 Tbsp finely minced fresh rosemary (remove the leaves from the stems first)

1 cup roasted pine nuts

1/2 tsp salt

lots of fresh cracked pepper

Instructions

Preheat oven to 350F

Put all the ingredients in a bowl and mix until the dough comes together. Take off your rings and get your hands in there. Crumble the butter with your fingertips until it's thoroughly incorporated. This will take a few minutes.

Turn the dough out onto a board and work it a little to make sure it's not crumbly.

Form into a 10 or 11 inch log and wrap in parchment paper or plastic wrap.

Refrigerate for at least an hour before slicing.

Slice into thin rounds, about 1/4 to 3/8 inch width.

Bake for about 15 minutes until lightly browned around the edges.

Cool on a rack.

Be sure your rosemary is really finely minced, I did this in the little food processor.

To roast the pine nuts, lay them in a dry frying pan and heat on medium, stirring almost constantly, until they turn brown and fragrant. They will burn easily so watch them. The extra flavor that comes from roasting is worth this quick extra step.