

PLUCKLEY AND EGERTON GARDEN SOCIETY

CLASS 59

OPTIONAL RECIPE FOR PISTACHIO AND THYME BISCUITS (FROM HOUSE AND GARDEN 'A YEAR IN THE KITCHEN')

MAKES ABOUT 12

Ingredients

80g unsalted butter, softened

30g caster sugar

½ teaspoon fine sea salt

4 cardamom pods, green husks removed and seeds crushed to a fine powder

1 tablespoon thyme leaves, roughly chopped

50g pistachios, finely chopped

100g plain flour, plus extra for dusting

1 egg yolk

Method

1. For the biscuits, cream together the butter, sugar and salt. Add the cardamom, thyme, pistachios and flour to the butter mixture. Combine thoroughly, then add the egg yolk and mix until a soft dough forms.
2. With lightly floured hands, roll the dough on a board into a thick sausage. Wrap in baking parchment and refrigerate until needed.
3. Preheat the oven to 150°C (130°C fan), 300°F, Gas mark 2. Line a baking tray with baking parchment.
4. Unwrap the dough and cut into 5mm (¼in) slices (you should have 12), then arrange on the tray. Bake for 20 minutes, or until crisp and lightly coloured.