

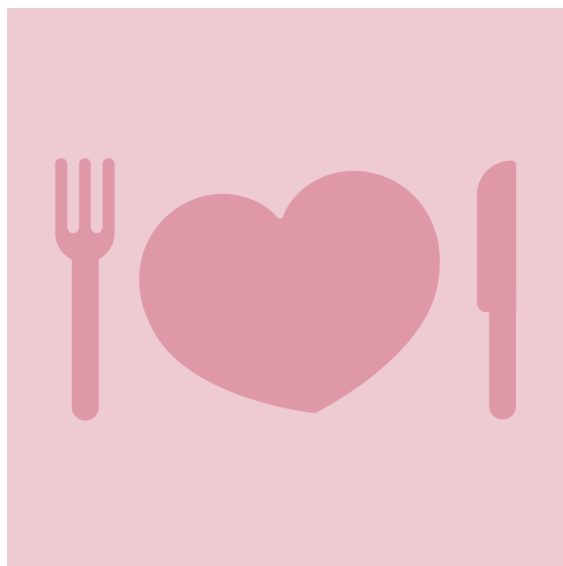


DUCK FAT BISCUITS

Difficulty: Easy

Serves: 30

Cooking: 20 minutes



INGREDIENTS

- 500g plain flour
- 250g caster sugar
- 2tspn cardamom powder
- 200g duck fat

METHOD

1. Combine all the dry ingredients and mix well.
2. Melt the duck fat and pour it slowly into the dry ingredients, until a soft dough is obtained.
3. Shape into balls and flatten with the palm of your hand or roll out 3cm thick and cut out shapes with a cookie cutter.
4. Place on a baking tray and bake 200C until lightly brown in colour.
5. When cool they can be kept in an air tight container.

Recipe courtesy of Chef John Maurice