



DUCK FAT SHORTBREAD

Difficulty: Easy

Serves: 12

Prep: 15 mins

Cooking: 1 hr



INGREDIENTS

- 85g unsalted butter, softened
- 95g cold rendered duck fat
- 1/2 cup sugar
- 1/2 tsp sea salt
- 1 large egg
- 2 cups plain flour

METHOD

1. Use a stand mixer or electric beaters to beat the butter, duck fat, sugar and salt on medium speed until pale and fluffy.
2. Add the egg and continue to beat until well combined. Add in the flour and beat on a low speed until the dough just comes together.
3. Press the dough into a lined 8" x 8" and spread evenly to 1/2 inch thick.
4. Use a sharp knife to lightly score the surface only cut 1/4 of the way through. Use a fork to poke holes on the top. Chill in the fridge for 1hr.
5. Pre-heat the oven to 170C. Bake in the oven for 15-18 mins until just firm.
6. Remove and allow to cool slightly before slicing along the scored edges to cut into biscuits.