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white chocolate & clotted cream shortbread

This simple clotted cream shortbread biscuit is a firm favourite to bake, Chef Lewis Brown has developed the recipe adding white chocolate to the mix – making it extra delicious.

Why not try caramelising the white chocolate before adding to the mix? Here's a quick how to – <https://www.greatbritishchefs.com/how-to-cook/how-to-caramelize-white-chocolate> (<https://www.greatbritishchefs.com/how-to-cook/how-to-caramelize-white-chocolate>)



12oz plain flour

4oz Clotted cream

4oz softened butter

4oz sugar

3oz white chocolate drops

Mix the flour and sugar together in a large bowl and then rub in the butter and Clotted cream until it has the appearance of crumble.

Chop the chocolate until fine and mix in.

Bring together to form a ball of dough using your hands.

Wrap the dough in clingfilm and rest in the fridge for 30 mins.

Roll out dough on floured surface to about 0.5cm thick.

Use cutters of choice cut out the shortbread biscuits and place on a baking tray lined with baking paper. If you have any leftover, you can reform the dough and roll out again.

Put into the fridge again for 30 mins (this helps them keep their shape)

Bake for 8 – 10 mins at 160°C until light brown on the bottom, remove from the oven and leave to cool on the tray.

Melt more white chocolate and put into a piping bag.

Cut a small hole and drizzle over the biscuits.

Time: *rest 1 hour preparation 15 mins cooking 8-10 mins*

Makes:

<https://www.roddas.co.uk/recipes/recipe/white-chocolate-clotted-cream-shortbread/>

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