





Lemon & Raspberry Shortbread Bites

(Makes about 12 Bites)

Whizz together a delicious mouthful of tangy lemon, buttery shortbread and fresh raspberries. These are the perfect sweet treat to serve with tea or coffee.

Ingredients

For the Biscuits

65g unsalted butter, room temperature
25g caster sugar
90g plain flour

For the Topping

12 tsp (4 tbsp) crème fraiche
12 tsp (4 tbsp) Bonne Maman Lemon Curd
12 large fresh raspberries
Icing sugar, to dust

Cooks Tip

The shortbread rounds will keep well in an air-tight container for a week. The assembled bites will keep chilled in the fridge for 15-20 minutes before serving. Try different fruits, e.g blueberries or mini strawberries.

Mini shortbread rounds are available to buy in most supermarkets for an extra speedy treat.

Method

1. Heat the oven to 190C, 170 C fan, gas 5. Line a baking sheet with baking parchment.
2. Beat the butter and the sugar together until smooth then stir in the flour to form a smooth paste.
3. Put the paste between two sheets of lightly floured baking parchment and gently roll out until the paste is about 1cm thick.
4. Stamp out small, bite-sized rounds and place on the baking sheet. Re-roll the trimmings to cut more rounds. Chill in the fridge for 20 minutes.
5. Bake the shortbread for 10-12 minutes or until pale golden. Set aside to cool on a wire rack.
6. Spoon the crème fraiche onto each shortbread round. Add a generous spoonful of lemon curd and top with a fresh raspberry. Dust with icing sugar just before serving.
7. Alternatively, put all the ingredients out in small bowls on a platter and everyone can make their own bites.