



# STILTON & WALNUT BISCUITS

## WINE MATCH:

### FOX CREEK LATE HARVEST VERDELHO

Lifted notes of pineapple, pear and lime combined with mango, apricot and marmalade give the wine an enticing bouquet.



## INGREDIENTS

- 120gms unsalted butter, at room temperature
- 225gms Stilton, crumbled, at room temperature
- 1½ cups plain flour
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1 extra-large egg beaten with 1 tablespoon water, for egg wash
- 1/2 cup walnuts, finely chopped

## METHOD

1. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and Stilton together for 1 minute, until smooth. With the mixer on low, add the flour, salt, and pepper and continue beating for about 1 minute until the dough is in large crumbles. Add 1 tablespoon of cold water and mix until the dough comes together
2. Dump the dough onto a floured board and roll it into a 30cm-long log. Brush the log completely with the egg wash. Spread the walnuts on a cutting board and roll the log back and forth in the walnuts, pressing lightly, to distribute them evenly on the log. Wrap in plastic and refrigerate for at least 30 minutes or for up to 4 days.
3. Meanwhile, preheat the oven to 180 degrees C (160 degrees C fan-forced oven) and line a sheet pan with baking paper.
4. Cut the log into 10mm-thick slices with a small sharp knife and arrange the biscuits on the sheet pan. Bake for 22 minutes, until very lightly browned, rotating the pan once during baking. Cool on the pan and serve at room temperature.



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