

Caramelized Onion and Cheddar Shortbread

Makes about 75 cookies that are about 3 cm in diameter.

Ingredients:

- 114 g unsalted butter, room temperature
- 80 mL caramelized onions, slightly dried out, see notes
- 120 g sharp cheddar, grated
- 5 g sea salt
- 120 g "00" flour
- 90 g cornstarch



Directions:

1. Preheat the oven to 350° F. Line a baking sheet with parchment paper.
2. Cream the butter, caramelized onions and grated cheddar until light and fluffy (about 5-8 minutes).
3. Sift the salt, flour and cornstarch into the creamed butter mixture and mix until well combined but do not overmix.
4. Create two disks and wrap in plastic wrap and freeze for 15 minutes or refrigerate for 30 minutes.
5. Turn out to a lightly floured surface and roll about 4 mm thick.
6. Cut with 3 cm round cookie cutter. Continue until the dough has been used up. Bake for 14-16 minutes or until lightly golden. Cool on a wire rack.
7. Serve with wine or your favourite cocktail.

Notes:

- We used the KitchenAid Flex Edge Beater, it creams the cheese, butter and onion beautifully.
- We always keep caramelized onions in the freezer in ziplock baggies for such uses. I use this recipe.
- Spread the caramelized onion on a piece of parchment and allow it to sit for 10 minutes, this allows some of the moisture to wick out and will allow the shortbread it's melt-in-the-mouthfeel.
- The cheddar we used today was a Welsh cheddar.
- The "00" flour we used was an imported Italian flour.
The rolling pin we used was this one. To be honest, I don't love it, it's a pain to unscrew the disks that are not required.