

# Parmesan Shortbread Coins

From chef/instructor Linda Steidel, 2012 (also from Food & Wine, 2011)



*These would be wonderful as appetizers - they're rich and almost crumbly. Great with soup.*

1 1/2 cups all-purpose flour

1 1/2 cups freshly grated Parmigiano-Reggiano cheese (6 ounces)

1 teaspoon dried thyme

1 teaspoon finely grated lemon zest

1 teaspoon kosher salt

1 1/2 sticks unsalted butter, softened

2 large egg yolks

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

1. In a standing electric mixer fitted with the paddle, combine the flour, cheese, thyme, lemon zest and salt. Add the butter and egg yolks and beat at medium speed until lightly moistened crumbs form. Gather the crumbs and knead to form a 2-inch-thick log. Wrap in plastic and refrigerate until chilled, about 30 minutes.
2. Preheat the oven to 325° and line 2 baking sheets with parchment. Slice the log 1/4 inch thick (or maybe 1/3 inch) and arrange on the baking sheets. Bake for about 20 minutes, until golden around the edges; let cool on the sheets.

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Per Serving (excluding unknown items): 2025 Calories; 150g Fat (66.4% calories from fat); 26g Protein; 145g Carbohydrate; 6g Dietary Fiber; 798mg Cholesterol; 1917mg Sodium.  
Exchanges: 9 1/2 Grain(Starch); 1/2 Lean Meat; 29 Fat.