## **SCRUMMY** CHOCOLATE SWIRL SHORTBREAD

The Blackboard

Preparation time: 20 minutes Cooking time: 25 minutes Use: baking tray Makes: 14

SHORTBREAD 1

150g (5oz) plain flour

1/2 teaspoon salt

50g (2oz) caster sugar

125g (41/2 oz) unsalted butter or vegan margarine

## SHORTBREAD 2

125g (41/2 oz) plain flour

25g (1oz) cocoa powder

1/2 teaspoon salt

50g (2oz) caster sugar

125g (41/2 oz) unsalted butter or vegan margarine

100g (31/2 oz) dark chocolate, minimum 60% cocoa solids, or milk chocolate. preferably 34% cocoa solids, chopped into pieces

Preheat the oven to 150°C/300°F/gas mark 2.

To make the first shortbread, sift together the flour, salt and sugar. Rub in the butter until the mixture combines. Knead lightly, then place the dough in the fridge for 30 minutes before rolling out.

Follow the same step for the second shortbread, but include the cocoa with the flour.

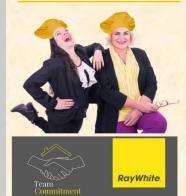
Roll out both doughs on a lightly floured surface into equal-sized rectangles about 1cm (1/2in) thick. Place the plain shortbread on a sheet of greaseproof paper, place the chocolate shortbread on top of the plain one and then put the bigger pieces of chocolate onto the middle of the shortbread and scatter the smaller shards over the rest of the surface.

Carefully roll the shortbread like a Swiss roll, as tightly as possible, using the greaseproof paper to support it. (Don't worry if it breaks or the chocolate pokes through.) Once rolled, pinch both ends together to prevent the chocolate falling out, then using both hands, squeeze until it is 22cm long.

Using a very sharp knife slice the roll into  $1 \text{ cm} (\frac{1}{2} \text{ in})$ slices. Lay well spaced on to a baking tray lined with baking parchment. Bake for 25 minutes, or until the plain shortbread has darkened slightly to a light golden colour. Cool on a wire rack.







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From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.

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