



TASTEBUDS

Citrus poppyseed shortbread

INGREDIENTS

- 175g butter, room temperature
- 75g icing sugar
- 50g caster sugar
- 250g plain flour
- 1 tsp salt
- 1/2 tsp vanilla extract
- Zest of 1 grapefruit, 1/2 orange, 1/2 lemon
- 1 egg white
- Poppyseeds
- Flaky sea salt, to finish

METHOD

Place the butter and both sugars in a large mixing bowl, or in the bowl of a stand mixer with the paddle attachment. Beat on a medium speed for about 5 minutes, until light and creamy. Add the dry ingredients (flour and salt), vanilla and zest, and mix to combine, either with the paddle attachment, or with a flexible spatula. When the dough is homogenous, tip out onto a sheet of baking paper or clingfilm, and shape into a uniform sausage. I went for about 8cm diameter, but you could make them bigger or smaller depending on your preference.

Place in the fridge for at least 2 hours, or overnight. Preheat the oven to 180C. Remove the shortbread from the wrapping, and brush with egg white. Pour the poppyseeds into a shallow baking dish, and roll the log until it is fully coated. If you only want to bake a few, only roll as much as you're going to use. Slice into uniform slices - about 1cm thick is good. Place on a lined baking tray, sprinkle with flaky sea salt, and bake for 12-15 minutes, until golden brown and slightly cracked on the surface.