



Kiwi Organics Chef's Choice

Polenta Cookbook

lemon shortbread

- 250g butter, softened but not melted
- 1 ½ cups Kiwi Organics corn flour
- ½ cup Kiwi Organics rice flour
- ½ cup icing sugar
- 1 teaspoon grated lemon rind

Pre-heat oven to 150°C. Mix all ingredients in a food processor until smooth and well combined. Roll dough on a KO cornflour dusted surface to a 1cm thickness. Cut into fingers or press out shapes using cookie cutters. Place on a baking tray and prick with a fork. Bake for 25-30 minutes until pale but crisp (longer slower baking is the trick with shortbread). Cool on a wire rack and store in an airtight container.

Time: 30 minutes

Serves: 40

