



Matcha Sable (Green tea biscuits)

Serves 24 - 30 tastes

Source: Adapted from 'Just one Cookbook.com'



Ingredients

240g plain flour
15g green tea powder (matcha)
150g unsalted butter, softened
130g icing sugar
Pinch of salt
1 large egg

½ cup white chocolate chips,
melted – to decorate

6 Strawberries
6 mandarins

Equipment

Measuring cups and spoons
Mixing bowls

Small saucepan
Heatproof mixing bowl
Glad bake to line trays & to make a piping bag
Baking trays

Chopping board
Small knives

What to do:

- Pre heat oven to 150 degrees
- Weigh and sift the flour and matcha powder into a bowl
- Using the handheld mixer cream together the butter, sugar and salt until light and fluffy
- Add the egg and beat well
- Add the flour and matcha and combine using a wooden spoon
- When the mixture is well combined and a smooth consistency, remove the mix from the bowl and divide in half
- Roll each half into a log shape, wrap in baking paper and freeze for 10 minutes
- Remove dough from the baking paper and cut into 7mm wide biscuit slices
- Arrange them 3cm apart on baking paper lined baking trays
- Bake for 15-20 minutes
- Remove and let them cool on a rack
- Meanwhile, melt the chocolate in a heatproof bowl in the microwave. Using a spoon drizzle the warm chocolate over cooled biscuits.
- Serve with strawberry fans and mandarin fish (See over) Use a clove for the eye of the fish.