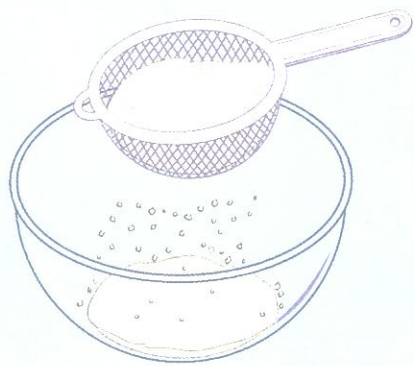


# Large shortbread stars

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1. Heat the oven to 170°C, 325°F, gas mark 3. Use a paper towel to wipe a little oil over two baking trays. Sift the flour through a sieve into a large bowl.



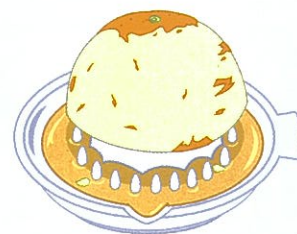
2. Sift the semolina or ground rice into the bowl too. Cut the butter into chunks and put it into the bowl. Use a wooden spoon to coat the butter with flour.



3. Rub the butter between your



4. Use the medium-sized holes of



5. Cut the orange in half and squeeze the juice from one half. Sprinkle two teaspoons of the juice over the other ingredients, then stir everything together.



8. Use a star-shaped cutter to cut

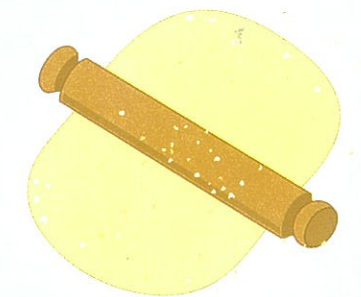


6. Holding the bowl in one hand, use your other hand to squeeze the dough into a ball. The heat from your hand makes the dough stick together.

## Chef's Tip



If you want to make dots around



7. Sprinkle some flour onto a clean work surface and onto a rolling pin. Put the dough onto the work surface and roll it out until it is 5mm (1/4in) thick.



9. Roll out the dough and cut out