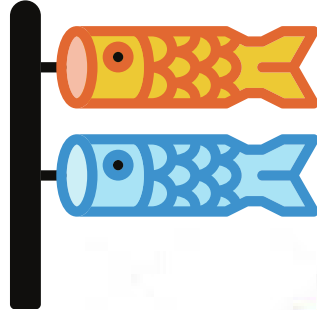




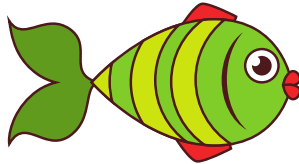
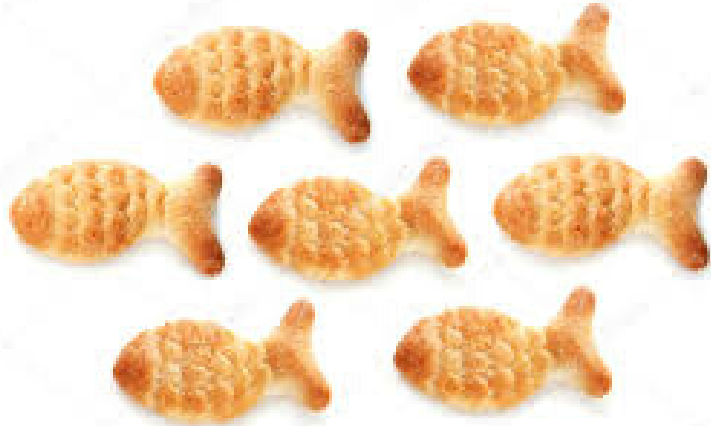
# #fiestaweek



## CARNIVAL FISH BISCUITS

### INGREDIENTS

- 100g plain flour
- 50g butter
- 1 pinch salt
- 50g mature Cheddar cheese, grated
- 1 small egg yolk
- 1 tablespoon water
- 1 tsp mixed herbs
- milk, to glaze



### INSTRUCTIONS

1. Preheat the oven to 200 C / Gas 6.
2. Place the flour into a mixing bowl, add the butter and rub it together with your fingertips until the
3. mixture resembles fine breadcrumbs.
4. Mix in the grated cheese and herbs, followed by the egg yolk and water and mix well.
5. Draw the dough together with your hands and shape into a large ball.
6. Turn the dough out onto a lightly floured surface and knead gently until smooth.
7. With a rolling pin roll out to a thickness of about 3mm.
8. Using different shaped fish cutters, cut out shapes. You can use tools to mark the biscuits with scales too if needed.
9. Arrange on lightly greased baking trays and brush all over with milk.
10. Bake in the preheated oven for 15 minutes or until golden brown.
11. Remove from the oven and transfer to a wire rack to cool before enjoying.