



Nankhatai (Indian shortbread)
(makes 12)

Ingredients

175g plain flour
120g cold butter
75g icing sugar
2 teaspoons of dried rose petals, roughly chopped
1 teaspoon cardamom powder
2 teaspoons rosewater
Handful pistachios, roughly chopped

Method

In a bowl, use your fingers to rub the butter into the flour until it resembles breadcrumbs (chop the butter into small pieces first to make it easier).

Add the rose petals, cardamom and icing sugar, then combine with your hands until the dough starts to come together.

Pour in the rosewater until a firm dough is formed, but avoid working it too much.

Taking a handful of the dough, make into about 12 round balls. Add to a lined baking tray a few centimetres apart.

Chill in the fridge for around 20 minutes, until nice and cold and firm. Meanwhile, preheat your oven to 170C/340F/gas 3-4. Once hot, bake the cookies for 20 minutes, or until golden.

Remove from the oven and decorate with a few spare dried rose petals and pistachios.