



Christmas 2023 Emails  
From YBF! Dance  
Day 22



## Mancheego & Chorizo Melting Biscuits

Bake A Batch Of These Moreish Mancheego And Chorizo Biscuits To Serve As Part Of A Cheeseboard. They Make A Lovely Edible Gift At Christmas, Too

### Ingredients:

- 125g Plain Flour
- ½ Tsp Sweet Smoked Paprika
- 1 Tsp Fennel Seeds, Crushed
- 100g Cold Salted Butter, Cubed
- 100g Mancheego, Grated
- 80g Chorizo, Very Finely Chopped



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### Method

1 - Put The Flour, Paprika And Fennel Seeds In A Food Processor And Blitz With The Butter Until It Resembles Fine Breadcrumbs. Add The Manchego And Chopped Chorizo And Blitz Again Until A Dough Forms. Roll Into A 4cm Log And Wrap In Baking Parchment. Chill In The Freezer For 30 - 40 Mins Until Firm.

2 - Heat The Oven To 180C/160C Fan/Gas 4. Unwrap The Dough And Slice Into 5mm-Thick Biscuits. Lay On A Lined Baking Sheet Well Spaced Apart (They Will Spread In The Oven). Bake For 15 - 20 Mins Until Golden. Leave To Cool. Will Keep In An Airtight Container For Three Days

Coming Up Tomorrow -  
Baked Ham Hock Pots!

