

## ROSEMARY CHEESE BITES

100 gms cold butter

100 gms plain flour

1-2 Tbsp finely chopped fresh rosemary leaves

1/4 tsp cayenne (more if you are braver than me!)

Speed 5, 15 seconds until resembles breadcrumbs.

Add

100 gms grated tasty cheese

Speed 5, 15-20 seconds until just comes together in ball.

Wrap in plastic wrap and put into fridge for 1 hour.

Roll into small balls, space evenly on tray, press down with fork.

Bake 180C for 15 minutes, until golden.