

RED EARTH
STRAW
BERRY JAM
& PROSECCO 



STRAWBERRY AND PROSECCO
SHORTBREAD BARS

IT'S NOT SUMMER WITHOUT A
DELICIOUS DESSERT FILLED WITH
SEASONAL BERRIES!

A PINCH OF LAVENDER SPRINKLED IN THE DOUGH COMPLIMENTS THE BOLD STRAWBERRY & PROSECCO SWEETNESS. THESE ARE IRRESISTIBLE WITH A CUP OF AFTERNOON TEA OR EVEN BETTER - A CHILLED GLASS OF PROSECCO !

STRAWBERRY AND PROSECCO SHORTBREAD BARS

Ingredients

- 1 3/4 Cup All Purpose Flour
- 1/4 Cup Polenta
- 2 tbsp Cornstarch
- 1/4 tsp Fine Sea Salt
- 1/4 tsp Culinary Lavender, Crushed
- 1 Cup Unsalted Butter, Room Temp.
- 1/3 Cup Muscovado Sugar or Brown Sugar
- 1/2 tsp Pure Vanilla Extract
- 3/4 Cup *Red Earth's Strawberry and Prosecco Jam*



Method

1. Place the oven rack in the centre of the oven. Preheat oven to 190°C. Line an 8x8" pan with parchment paper, leaving a little overhang at the sides.
2. In a medium bowl, whisk together flour, polenta, cornstarch, salt and lavender until well combined.
3. In a mixing bowl with a wooden spoon, cream together the butter and sugar until smooth. Beat in vanilla.
4. Carefully tip in the dry ingredients and mix on low until the dough is the consistency of damp sand.
5. Reserve 1 cup of shortbread dough and add the rest into the prepared pan. Distribute the dough evenly around the pan and press into the bottom. Poke the crust a few times with a fork. Bake this bottom crust for 10 minutes, then remove from the oven and cool slightly, about 5 minutes.
6. Spread *Red Earth's Strawberry and Prosecco Jam* over the shortbread base. Crumble the remaining dough over the jam, and then thinly slice the fresh strawberries and arrange them on top.
7. Return the pan to the oven and bake for an additional 20 - 22 minutes or until the top shortbread crumbles are lightly browned and the jam is bubbly.
8. Cool the shortbread bars for 10 minutes, then while still in the pan, slice into bars. Cool completely, then slice again when cooled. Use the parchment paper to lift out the bars out of the pan. Store the bars in an airtight container for up to 3 days. Serve warm.