

Cookies with herbs



*Traditional desserts
by Bartul Kašić Secondary School in Pag*

Cookies with herbs

Sage is native to the Mediterranean region and is used fresh or dried as a flavouring in many foods, particularly in stuffings for poultry and pork and in sausages.

Sage was thought to strengthen the memory and promote wisdom.

Lavander can be found throughout the Mediterranean. Fresh or dried lavender can be added to sweet and savory dishes for both flavor and its gorgeous color.

Add the fresh herb to salads, lamb, teas and cocktails. It also works very well with citrus, fruits, and desserts. The calming fragrance of a lavender plant is thought to provide relief from stress.

Method

Mix all the ingredients and knead into a smooth dough. Roll the dough onto a floured surface; it should be 2-3 mm thick. Cut the cookies into desired shapes and put onto a baking tin covered with baking paper. Bake for 7 minutes at 180 °C.

Ingredients

300 g soft flour

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200 g margarine

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50 g icing sugar

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Herbs: sage,
lavender,
immortelle





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