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PREP: 20
COOK: 10
SERVES: 20

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Nankhatai (Indian Shortbread Biscuits)

These delightful Nankhatai are easy-to-make Indian shortbread biscuits, featuring a tender crumb and fragrant cardamom and signature Queen vanilla notes. These Indian shortbread biscuits boast a tender, crumbly texture that melts upon the tongue, enriched by the subtle crunch of pistachios crowned atop each golden jewel. Crafted with a harmonious blend of flours and kissed by a light dusting of sugar, they offer a perfect balance of fragrant spice and buttery richness.

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Ingredients

120g (1 cup) plain flour
60g (1/2 cup) chickpea flour (besan flour)
30g (2 ½ tbsp) semolina flour
80g (1/2 cup) Icing sugar
1 tsp ground cardamom
1 tsp Queen Organic Vanilla Extract
115g (1/2 cup) Ghee (clarified butter), room temperature*
1 tbsp chopped pistachio

Method

STEP 1

In a large bowl sift together the plain flour, chickpea flour, semolina flour, icing sugar, and ground cardamom.

STEP 2

Add the vanilla and ghee and mix until a crumbly dough begins to form. Using your hands continue working the dough until it begins to bind together smoothly into a dough. You are looking to achieve a shortbread dough consistency.

STEP 3

Divide the mixture into 20 large tablespoon sized portions and roll them into smooth balls.

STEP 4

Preheat oven to 180°C (fan forced). Line two trays with baking paper and transfer 10 dough balls to each. Use your thumb to press down on each biscuit both flattening it a little and adding an indentation with your finger. Top each indentation with a sprinkle of pistachio and refrigerate the trays for 15 minutes to chill the dough before baking.

STEP 5

Bake the chilled cookies for 10-12 minutes until cracks have formed on top and the base has started to colour. Remove from oven and set aside to cool on the trays for 10 minutes before transferring to a wire rack to cool completely and firm up.

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