

EPICURE PROVISIONS



OFF THE SHELF SHORTBREAD

DUCHY ORIGINALS ORGANIC HIGHLAND SHORTBREAD

\$11.95 — 16 biscuits
 These big biscuits are full of flavour, enhanced by using top organic ingredients including wheat flour from the Prince of Wales' Highgrove Estate; it's just the texture that leaves you wanting. They are all crunch with only a slight tenderness once in the mouth. For the price you'd expect a little bit more of that buttery richness you look forward to when biting into shortbread.
7/10

ARNOTT'S GLENGARRY SHORTBREAD

\$2.62 — 16 biscuits
 These are sold as a commercial shortbread and they do the job for a good price. Once bitten into, though, Glengarry behaves like a regular biscuit rather than shortbread. The overall flavour is bland and, despite a butter content of 32 per cent, there is no crisp bite that falls apart in the mouth and no hint of the luscious, buttery taste you'd want to accompany a cup of tea.
5/10



MRS MCNALLY'S TASMANIAN SHORTBREAD

\$6.50 — 12 biscuits
 There is a long, lingering aftertaste with these sweet morsels that make them hard to say no to. These shortbreads have the highest butter content of the four mentioned — 33 per cent. It's how I imagine shortbread to be — a firm, crunchy bite followed by a mouth-melting, rich buttery softness. Would be great with sweet, milky tea.
9/10

WALKERS PURE BUTTER SHORTBREAD

\$1.90 — 10 biscuits
 The price and flavour indicate a commercial product. This is a good, reliable shortbread that is a great size for dipping into cups of tea, yet its aftertaste is a little too salty. Its texture is very dense, too, which doesn't lend itself to a soft, melting finish.
6/10

HILARY MCNEVIN