

Meyer Lemon Pistachio Cookies with fleur de sel hand-harvested from Île de Ré

You think I'm kidding, but I'm not. Everything in that recipe title is 100 percent true, and I will therefore charge you \$25 for 3 of these cookies. Got to pay the bills, Man. Of course, for you? The recipe is free.

Makes 30 to 35 cookies

4 ounces pistachios
1-1/2 cups all-purpose flour
3/4 teaspoon cardamom
Pinch salt
2 sticks (8 ounces) unsalted butter, at room temperature
1 cup minus 1 tablespoon granulated sugar
1/4 cup lemon zest (preferably from Meyer lemons -- about 3)
2 egg yolks
Fleur de sel, or coarse sea salt of choice, for finishing

Toast the pistachios in a preheated 350 degree oven for 8 to 10 minutes until crisp and browned. Cool completely. Grind until not-quite-powdery in a food processor. You should have about a cup. In a medium bowl, whisk with the flour, cardamom and salt.

In the bowl of an electric mixer fitted with the paddle attachment, beat the butter, sugar, and lemon zest until light and fluffy, about three minutes on high speed. Beat in yolks. Turn off mixer, dump in flour mixture, then beat on low speed for just a few seconds, or until the dry ingredients are absorbed. Refrigerate dough for one hour.

Preheat oven to 375 degrees. Line baking sheets with parchment or Silpats.

Use a 1-1/2-inch scoop to portion out the dough, placing 12 to a sheet. Sprinkle each dough mound very lightly with coarse salt. Bake for 13 to 15 minutes, reversing the position of the baking pans halfway through bake time. Cookies are done when the centers are set and the edges are nicely browned.

Cool on a rack, and store airtight.