



Bread Christmas Trees with Pecorino Toscano PDO

Ingredients:

- 100 g grated aged Pecorino Toscano PDO
- 200 g flour
- 120 g full-fat yogurt
- 7 g baker's yeast
- 50 g softened butter
- 1 teaspoon salt
- 60 g milk
- black pepper to taste

Method:

Dissolve the yeast in the milk, leave to work for about 30 minutes, then mix all the ingredients, adding the softened butter last. Form into a loaf shape and let it rise for 40-50 minutes. Roll out the dough and cut into Christmas tree shapes with a pastry cutter. Put onto a baking tray and leave to rise until doubled in size

Bake at 180 °C for about 15 to 20 minutes.

The Consortium for the protection of Pecorino Toscano PDO would like to thank Lella's cooking school for the recipes.