



Savoury biscuits with Pecorino Toscano PDO

Ingredients:

- 400 g Italian 00 [plain] flour
- 300 g grated aged Pecorino Toscano PDO
- 2 pears or green olives without stones
- 3 eggs + 1 yolk
- 3 tablespoons of extra virgin olive oil
- 1 sachet [16 g] baking powder
- 150 g almonds
- salt & pepper to taste

Method:

Mix the flour with the baking powder and the grated Pecorino Toscano PDO. Mix with the eggs, oil, salt and pepper. Add the chopped pears or olives and the lightly toasted almonds. Shape into rolls. Arrange on a baking tray and bake at 200 °C for about 30 minutes. Remove from the oven and cut the rolls into pieces about 2 cm long, holding the knife diagonally.

Return to the hot oven for 10–15 minutes

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