



Butterfly crackers with Pecorino Toscano PDO

Ingredients:

- 350 g Italian 00 [plain] flour
- 150 g grated aged Pecorino Toscano PDO
- 250–300 g water
- 10 g baker's yeast
- Extra-virgin olive oil
- a few leaves of rosemary or sage

Method:

Place the flour on a board and make a well in the centre, put Pecorino Toscano PDO and the yeast dissolved in the water in the centre and mix together gently.

Add the oil, salt and finely chopped herbs. Form into a loaf, wrap in cling film and leave to rest for about 30 minutes. After this time, roll the dough out very thinly, cut it into rectangles and pinch in the centre to form butterflies.

Arrange the butterflies on a baking tray, cover with cling film and keep aside for about 40–50 minutes. Then put in the oven at 160–180 °C and bake for about 10–15 minutes

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