

Parmesan and black olives sablés |

Recipe for 12 tapas

Description

Salty sablés with parmesan cheese and black olives.

Ingredients

For the sablés

- 175 Gr Parmesan
- 60 Gr Pitted kalamata olives
- 125 Gr Flour
- 125 Gr Butter

- Salt and pepper

Preparation

- Preparation time **20 mins**

For the sablés

Cut the olives in small pieces. Dice the butter. In the mixer, work the butter with the parmesan, add the flour, olives and season it. Form a ball with the dough and reserve it in the fridge for 30 minutes. Roll the dough 1cm thick, cut some circles with a cookies cutter, put it on a baking tray with a parchment paper. Cook it in the oven 15 minutes until it gets golden brown.

Bon appétit!