



Ingredients

175g plain flour
125g unsalted butter, softened
125g Parmesan cheese, finely grated
1 tsp black pepper
1 tbsp fresh thyme leaves
1 tbsp milk

Method

- Line two baking sheets with baking parchment.
- Place the flour, butter, cheese and pepper in the bowl of a stand mixer. Beat until combined.
- Add the thyme and milk and beat until the dough comes together.
- Place on a floured surface and roll out to ½ cm thickness. Cut out the biscuits with a 3cm square fluted cutter.
- Place on baking sheets, prick with a fork and then chill in the fridge for at least 1 hour.
- Pre-heat the oven to 180°C (160°C fan).
- Bake for 15 minutes until the biscuits are just starting to go golden brown.
- Leave to cool for 10 minutes, then transfer to a wire cooling rack.

Parmesan & Thyme Crackers