



Parmesan, Tomato & Basil Crackers

Sarah's servings: 60, Sarah's skill: Easy, Baking time: 10-12 mins

Ingredients

- 175g plain flour
- 125g unsalted butter, softened
- 125g parmesan cheese, finely grated
- 1 tsp black pepper
- 1 tbsp tomato puree
- 1 tbsp basil, roughly chopped

Method

1. Line two baking sheets with baking parchment.
2. Place the flour, butter, cheese and pepper in the bowl of a stand mixer. Mix until combined.
3. Add the tomato puree and basil and mix until the dough comes together.
4. Place on a floured surface and roll out to ½ cm thickness. Cut out the biscuits with a 38mm round fluted cutter.
5. Place on baking sheets, prick with a fork and then chill in the fridge for at least 1 hour.
6. Pre-heat the oven to 180°C (160°C fan).
7. Bake for 10-12 minutes until the biscuits are just starting to go golden brown.
8. Leave to cool for 10 minutes, then transfer to a wire cooling rack.