

Biscotti alla Parmigiana

Recipe courtesy Giada De Laurentiis



Prep Time:	5 min	Level:	Serves:
Inactive Prep Time:	–	Easy	26 savory cookies
Cook Time:	10 min		



Ingredients

- 1 cup all-purpose flour
- 1 cup softened unsalted butter
- 1 cup freshly grated Parmesan
- 1 teaspoon chopped fresh rosemary leaves
- Pinch sea salt

Directions

In a bowl of a food processor add flour, butter, Parmesan cheese, rosemary and salt. Pulse until crumbly, but sticks together when pressed with fingers. Pour onto a floured pastry board and gather into a ball. Cover it with plastic wrap and allow dough to rest in refrigerator for 1 hour.

Preheat oven to 350 degrees F.

Remove dough from the refrigerator and allow it to warm slightly, about 10 minutes. Place rested dough on a lightly floured pastry board and roll out to 1/2-inch thickness. Line a baking sheet with a silpat mat or parchment paper. Using a 2-inch cookie cutter, cut out circles and place them on the baking sheet, 1-inch apart. Gather dough scraps into a ball. Roll out leftover dough and cut additional circles. Continue until all the dough is used. If the dough becomes too soft and the butter starts to melt, place it back into the refrigerator to firm up again.

Place in oven and bake 8 to 10 minutes or until golden brown.