

## Parmesan and Herb Biscuits

65g Parmesan, grated  
130g plain flour  
110g unsalted butter, chilled and diced  
2.5ml dried Herbes de Provence  
2.5ml tabasco sauce

Place the flour and butter into a medium sized bowl. Rub in the butter.

Stir in the Parmesan herbs and tobacco sauce.

Shape into a log 30 x 2.5cm

Wrap in clingfilm and chill until firm

Pre-heat the oven to 190C ( 170C fan) Slice the log into 5mm biscuits.

Bake for 12-15 minutes.

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