

Natrel[®]

Parmesan and Herb Biscuits



SERVES
12-24



PREPARATION TIME
30MIN.



COOKING TIME
15MIN.

Ingredients

1¼ cups flour
1 cup parmesan cheese, grated
2 tbsp. rosemary, finely chopped
¼ tsp. pepper
½ cup Natrel Organic Butter, at room temperature and cut into pieces
Fresh herbs to garnish before baking

Preparation

1. Put the flour, parmesan, rosemary, salt and pepper in the bowl of a food processor. Add the pieces of butter and pulse several times to obtain a sandy consistency. Continue pulsing until you get a uniform consistency (add ½ tbsp. of water if required).
2. On a clean surface, shape the dough into a ball and cover it in plastic wrap. Let it stand for 1 hour in the refrigerator.
3. Preheat the oven to 350 °F (177 °C).
4. On a clean and lightly floured surface, roll out the dough until it is about 1 cm (½ inch) thick. If desired, place fresh herb leaves (basil, thyme, rosemary, sage, etc.) on top of the dough and roll it in slightly until evenly blended.
5. Make biscuits from the dough using a round cookie cutter. Repeat the operation until no more dough is left.
6. Place the biscuits on a baking sheet lined with parchment paper or a silicone baking mat. Bake for 10 to 15 minutes, until golden brown. Let them cool for a few minutes on a rack. The biscuits will harden as they cool.