



# **BISCOTTINI AL PARMIGIANO**

## **INGREDIENTS**

125 g flour  
80 g cold butter  
100 g parmesan cheese  
A pinch of Pepper  
A pinch of Salt

## **INSTRUCTIONS**

Mix all the ingredients together and knead with your hands.

If the dough is too dry, add 20 g butter.

Roll out the dough with a rolling pin and cut out the biscuits.  
Place the biscuits on a baking tray lined with ovenproof paper.

Brush each biscuit with egg white and sprinkle with pepper

Bake in a preheated oven at 180° for 10 minutes.