



Cheesy sage & sesame biscuits

These umami-rich biscuits are wonderful with a cold aperitif pre-dinner or as part of a cheeseboard.

Makes 30 (2 batches of 15)

Prepare 20 minutes

+ chilling + cooling

Cook 15 minutes

- 180g plain flour, plus extra for dusting
- ½ tsp baking powder
- ½ tsp hot smoked paprika
- ½ tsp fine salt
- 150g unsalted butter, softened
- 130g Parmigiano Reggiano, finely grated
- 2 tbsp finely chopped **sage** leaves
- 1 egg, beaten
- 4-5 tbsp sesame seeds

1 In a bowl, combine the flour, baking powder, paprika and salt. In the bowl of a stand mixer, using the paddle attachment (or in a bowl using an electric hand mixer), thoroughly beat together the butter and cheese until smooth, then gradually incorporate the dry ingredients and sage to form a smooth dough.

2 Halve the dough and, on a lightly floured surface, roll each piece into a 4cm-diameter log. Wrap each in baking parchment and chill for 1 hour. When chilled, brush both logs with the beaten egg and roll in the sesame seeds to coat. Chill for another hour, then wrap and freeze one log to use another time (it will keep for up to 1 month). Cut the other log into 15 x 1cm-thick rounds.

3 Preheat the oven to 200°C, gas mark 6. Put the rounds on a lined baking tray, spaced slightly apart, and bake for 12-14 minutes or until golden (you may need to do this in batches or use two trays). Allow to cool and firm up, then store in an airtight container for up to 7 days or freeze for up to 1 month.

Per biscuit 396kJ/95kcal/7.1g fat/3.8g saturated fat/4.6g carbs/trace sugars/0.5g fibre/3g protein/0.1g salt