

Mixed Olive and Thyme Biscotti

Ingredients

- 450g plain flour
- 2 tsp baking powder
- 200g pitted mixed olives, sliced
- ½ tsp sea salt flakes
- 2 tbsp thyme leaves, finely chopped
- 80g finely grated pecorino
- 2 large eggs
- 125 ml milk



Method

1. Preheat oven to 160°C/140°C/Gas mark 3.
2. Line a 20cm square baking tin with non-stick baking paper.
3. Put the flour, baking powder, olives, salt, thyme and pecorino in a large bowl and mix to combine. Make a well in the centre, add the eggs and milk and mix well to combine.
4. Press the mixture into the base of the tin. Bake for 30 minutes or until golden. Remove from the tin and set aside to cool slightly.
5. Line 3 large baking trays with non-stick baking paper. Using a serrated knife, slice the dough into 2mm thick pieces and place on the trays.
6. Bake for 20 minutes until crisp and golden.
7. Transfer to wire racks to cool completely before serving.

Notes