



WINE AND OLIVE ESTATE

## OLIVE BISCUITS

*RECIPE 8/98*

### **What you will need:**

- 130g unsalted butter, room temperature
- 85g powdered sugar, sifted
- 1 tablespoon **Morgenster Extra Virgin Olive Oil**
- 185g all-purpose flour
- 55g **Morgenster Kalamata Olives**, pitted and chopped
- two pinches of sea salt

### **How to prepare:**

Beat the butter in a large bowl until light and fluffy.

Add the sugar, and stir until it is mixed, then drizzle with the olive oil and stir further until combined.

Use a wooden spoon to stir in the flour until the dough is smooth.

Add the olives, salt and stir.



Place the dough in the middle of a large piece of grease-proof paper.

Cover it with a second piece of grease-proof paper and roll out the dough until it is 5mm thick.

Refrigerate the dough for at least 45 minutes, or overnight.

When you are ready to bake the biscuits, preheat the oven to 180C.

Line two baking sheets with grease-proof paper.

Bake for about 12 minutes.

