








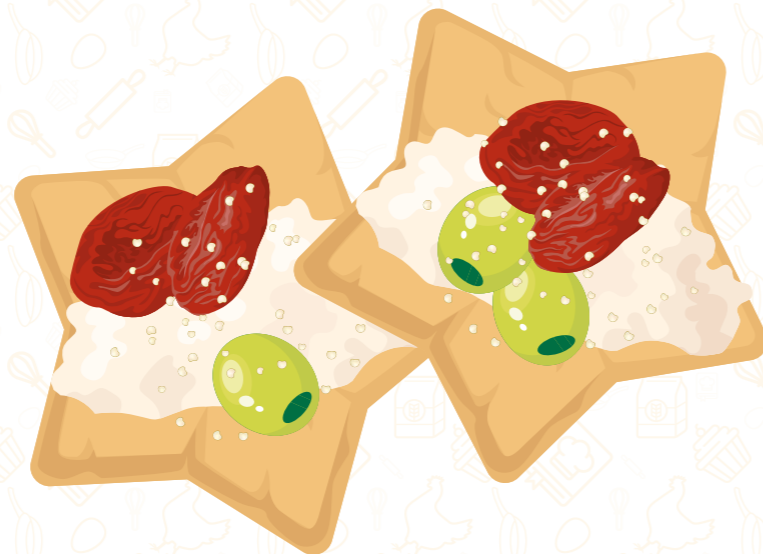


PARMESAN STARS

Ingredients

-  250 g flour
-  125 g butter, cold in flakes
-  2 LOHMANN eggs
-  100 g parmesan
-  Oil, salt and pepper
-  1 tbsp herbs de Provence
-  200 g tomatoes, dried, in oil
-  30 olives without stone
-  80 g cream cheese

- 1** Knead the flour, butter, eggs and Parmesan with salt, herbs and a little ground pepper into a shortcrust pastry.
- 2** Wrap the dough in plastic foil and leave to rest for at least 1 hour (better overnight).
- 3** Roll out the dough on a floured work surface to a thickness of approx. 5–6 mm and cut out stars as large as possible (approx. 9 cm) in diameter. The dough will contract slightly during baking.
- 4** Place the stars on a baking tray covered with baking paper and bake for approx. 20 – 25 minutes at 180 degrees. Leave to cool slightly.



- 5** Meanwhile, cut the well-drained tomatoes into fine strips
- 6** Put a little cream cheese on each of the cooled Parmesan biscuits, place an olive on top, then add a few tomato strips.
- 7** Finally, sprinkle a little sliced Parmesan over the top.



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