PARMESAN STARS

Knead the flour, butter, eggs and Parmesan with salt, herbs and a little ground pepper into a shortcrust pastry.

Wrap the dough in plastic foil and leave to rest for at least 1 hour (better overnight).

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.

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.

Meanwhile, cut the well-drained tomatoes into fine strips.

Put a little cream cheese on each of the cooled Parmesan biscuits, place an olive on top, then add a few tomato strips.

Finally, sprinkle a little sliced Parmesan over the top.

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