



## **MASHAMSHIRE SHOW 2026**

### **SAVOURY BISCOTTI RECIPE FOR CLASS 119**

#### **Ingredients**

150g self-raising flour

1 tsp dried oregano

30g sundried tomatoes from a 100g pack (without oil), finely chopped

1 tbsp light brown sugar

50g green olives, roughly chopped

40g Parmesan cheese, finely grated

60ml extra-virgin olive oil

1 large egg

#### **Method**

1. Pre-heat the oven to gas 4, 180°C, fan 160°C. In a bowl, mix the flour, oregano, tomatoes, sugar, olives and 30g cheese.

2. Whisk the oil and egg in a jug, then add to the bowl. Mix into a soft dough, then transfer to a lined baking tray. Shape into a 25 x 7cm log. Sprinkle with the remaining cheese and bake for 20 mins.

3. Remove and cool for 10 mins. Reduce the oven to gas 3, 170°C, fan 150°C. Cut into 14 x 1.5cm-thick slices, then put cut-side up and spaced apart on the tray and bake for 20 mins.

4. Remove and cool on the tray until hardened. Store in an airtight tin for up to 1 week.