

Parmesan & Pistachio Nutters

Ingredients

- 100g Butter, Very Soft
- 50g Semolina
- 85g Self Raising Flour
- 75g Parmesan, Grated
- A Good Pinch Of Dry Mustard Powder
- Salt & Freshly Ground Black Pepper
- 40g Small Pistachio Nuts, Shelled



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Method

- Preheat the oven to 180C/Fan 160C/400F/ Gas 4.
- Measure all the ingredients, except the nuts, into a large bowl. and work together until combined to a soft dough. This can be done in a food processor.
- Roll the dough into about 40 small balls. Arrange on a large baking sheet and press so they resemble a very thick £2 coin. Press a nut into the centre of each.
- Bake in the preheated oven for 15 - 20 minutes until pale golden brown - you will need to keep an eye on them! Cool On A Wire rack and serve cold.

