

Rosemary Dusted Asiago Sables



Ingredients:

- 1 cup Asiago cheese, grated
- 1 cup flour
- 1 stick of unsalted butter, softened
- 1 tablespoon freshly ground black pepper
- 1 tablespoon chopped rosemary
- 1 teaspoon kosher salt

Directions:

- 1) Combine the flour, butter and Asiago in a food processor until crumbly dough forms.
- 2) Turn the dough out onto a piece of waxed paper and form the dough into a log 2 inches in diameter, pressing out any air bubbles.
- 3) Wrap the dough in plastic wrap and refrigerate for an hour until firm.
- 4) Using a spice grinder, pulse the rosemary and kosher salt until you have a fine dust.
- 5) Preheat your oven to 350 degrees and line a large baking sheet with Parchment paper.
- 6) Remove the dough from the refrigerator and unwrap it from the plastic wrap. Using a very sharp knife, slice the dough into 1/8-inch thick rounds.
- 7) Arrange the rounds on the lined baking sheet 1 inch apart and bake in the oven for 15-20 minutes until golden brown.
- 8) Remove the pan from the oven and sprinkle a pinch of the rosemary dust on top of each sable.
- 9) Once the sables have cooled slightly, transfer them to a cooling rack and let them cool thoroughly before storing in airtight containers.