



## Gabriel's Sweet Olive Oil Biscuits

200g plain flour, sifted  
100g icing sugar  
80g unsalted butter  
80g Cobram Estate Murray Valley Extra Virgin Olive Oil  
2 tbsp finely chopped Kalamata olives (not mushy)  
2 tbsp finely chopped almonds

Makes about 40 biscuits

### Cobram Estate Murray Valley



An ideal all-purpose oil for blending your favourite salad dressing, drizzling over roasted vegetables, pasta, soup, fish and bruschetta, dipping crusty bread (ideal combination with Cobram Estate's Wahgunyah Red Wine Vinegar) and all your pan-cooked dishes.

Combine flour and sugar in a bowl. Add butter and, using the fingertips, rub butter, flour and sugar together until it forms a breadcrumb texture. Add Cobram Estate Murray Valley Extra Virgin Olive Oil, olives and chopped almonds and mix until well combined.

Form the dough into a ball and flatten slightly. If it is too sticky, dust with a little flour. Wrap in foil and refrigerate for at least 20 minutes.

Preheat oven to 180°C. Line an oven tray with baking paper.

Roll the dough out to a thickness of about 4mm. You can do it between two layers of baking paper.

Using a cookie cutter, shape as many biscuits as you can. Carefully lift the biscuits onto the prepared baking tray and cook in the oven for about 8-10 minutes until golden brown.

Store the cooled biscuits in a biscuit tin. Serve with a dusting of icing sugar if desired.

Enjoy your meal,

Gabriel Gaté