

Black olive and almond crackers

Darkly delicious olive crackers with an almond crunchiness.

Inspired by: *Ruby Tandoh* in *the Guardian*¹, Saturday 19th April, 2014

Makes about 70 small crackers.

Ingredients

- 50 g whole almonds (skin off)
- 10 g flaked almonds
- 125 g plain flour
- 25 g parmesan cheese
- 75 g cold butter
- 100 g black pitted olives

Method

Preparation

Put the whole almonds in a food processor and blitz to a texture like coarse sand.

Add the flour and cheese and blitz to distribute the ingredients evenly.

Cube the butter and add to the blender, blitz again to distribute the butter and again go to a sort of gritty looking consistency.

Turn the mixture out into a mixing bowl.

Put the olives into the processor and blitz to a coarse paste; add this to the flour mixture.

Use your hands to mix to a firm but pliable dough. Add 5 ml water to help it come together if necessary.

Turn the dough out onto a work surface and knead gently to give a good consistency.

Continue to add water until the dough becomes wet to the touch, then dust with flour and knead briefly.

Put the dough ball in a sandwich bag and chill in the fridge for 30 minutes.

Cooking

Heat the oven to Gas Mark 6.

Take half of the dough and rollout as thin as possible on a lightly floured surface.

Cut circular crackers with a pastry cutter. Put the crackers on a lined baking sheet and press in a few flakes of almond into each one.

Bake for 10 to 15 minutes watching that they don't burn.

Combine leftover scraps of dough with the remainder of the dough-ball and repeat the roll / cut / bake process until all of the dough is used.

Serve:

Serve as a savoury snack.

¹<http://www.theguardian.com/lifeandstyle/2014/apr/19/almond-recipes-baking-ruby-tandoh>