



## *Savoury shortcrust pastry with Pecorino Toscano PDO*

### *Ingredients:*

- 400 g plain flour
- 120 g grated aged Pecorino Toscano PDO
- 350 g butter
- 1 tablespoon sugar
- 2 eggs + 2 yolks
- salt and pepper

### *Method:*

Place the flour, sugar and grated Pecorino Toscano PDO on a board and make a well in the centre, add the cold butter cut into small pieces and rub in quickly.

Make a well in the centre again, add all the other ingredients and knead into a smooth dough.

Wrap it in cling film. Put in the fridge for a few hours. It can be kept for 3 days.

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The Consortium for the protection of Pecorino Toscano PDO would like to thank Lella's cooking school for the recipes.