

# Comté AOP Xavier David and chorizo shortbread biscuits



## Informations

People : 4

## Ingredients

- 80 g Comté AOP Xavier David
- 50 g chorizo
- 50 g butter
- 100 g flour
- Salt

## Preparation steps

1. Put flour and salt in a bowl.
2. Add softened butter and 30 grammes of water. Work the butter in with the fingertips to make a smooth dough. Add the blitzed chorizo and comté cheese. Knead into a ball, wrap in cling film and chill for one hour.



3. Preheat the oven to 180°C.
4. Sprinkle some flour on your worktop and roll out your dough. Use a biscuit cutter to cut out some round biscuit shapes, place on a baking sheet lined with baking paper, and bake for around 15 minutes. When cooked and golden brown, remove from oven and leave to cool before eating.

? **Tip:** You could add some allspice or cumin to the dough for a little extra zing. The chorizo can be replaced with cured or smoked ham.