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cantucci di Prato

(almond biscuit) with PDO huile d'olive de Nyons

For 30 biscuits:

- 300g flour
- 35g **PDO huile d'olive de Nyons**
- 215g sugar
- 2 eggs
- 6g baking powder
- Pinch of salt
- 125g whole Provence almonds



Preparation: 20 min
Cooking: 40 min

Preheat the oven to 180°C.

Place the flour in a bowl, make a well and add the whole almonds, eggs, salt, olive oil, sugar and baking powder. Mix until the dough is soft.

Make the dough into elongated balls.

Bake on greaseproof paper on a baking tray for 30 minutes.

Cut into lengths and place on the baking tray, then bake for 10 minutes.

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive de Nyons, for its sweetness, its smoothness, its aromas of dried fruit, and its buttery taste, along with possible aromas of fresh hazelnuts and/or freshly-cut grass.

You can also use one of these PDO olive oils: Nice or Languedoc.

