

Rosemary, Almond and Parmesan Cocktail Cookies

1/3 cup slivered almond
3 tablespoons sugar
2 tablespoons finely chopped rosemary
2 cups flour
2 cups all-purpose flour
1/3 cup freshly grated Parmigiano-Reggiano (about 1 ounce)
1/2 teaspoon salt
2 sticks cold unsalted butter, diced
2 large egg yolks, beaten
Fine sea salt for sprinkling

Preheat the oven to 350°. Spread the almonds in a pie plate and toast for about 10 minutes, until golden. Turn off the oven and let the almonds cool.

In a bowl, rub the sugar with the rosemary until moist and aromatic. In a food processor, combine the rosemary sugar with the almonds, flour, cheese and salt, and pulse until the almonds are coarsely chopped. Add the butter and pulse until the mixture resembles a coarse meal. Add the egg yolks and pulse until large clumps of dough form.

Turn the dough out onto a work surface and knead gently until it comes together. Divide the dough in half and press each half into a disk. Roll out each disk between 2 sheets of wax paper to about 1/4 inch thick. Slide the wax paper-covered disks onto a baking sheet and freeze for at least 1 hour, until firm.

Preheat oven to 350° and line 2 large baking sheets with parchment paper. Working with one piece of dough at a time, peel off the top sheet of wax paper. Using a 1½ inch round cookie cutter, stamp out the cookies as close together as possible. Arrange the cookies about 1 inch apart on the parchment paper-lined sheets and lightly sprinkle with some sea salt.

Bake the cookies for about 10-12 minutes, until lightly golden; shift the baking sheets from front to back halfway through baking. Let the cookies cool on the baking sheets for 3 minutes, then transfer them to a wire rack to cool completely.

Cook's Note: The rolled-out frozen cookie dough can be wrapped in plastic wrap and kept frozen up to two weeks. The baked cookies can be kept in an airtight container at room temperature for up to 2 days. *Active time: 30 minutes; Total time: 2 hr; makes about 5 dozen cookies*