



Les Scourtins aux Olives de Nyons (aka Scourtins)

*from Jean-Pierre Autrand via Susan Herrmann Loomis
makes about 34*

- 1/2 cup black Nyons olives, roughly chopped
- 3/4 cup confectioner's sugar, sifted
- 1 tablespoon extra-virgin olive oil
- 1 1/4 cups all-purpose flour
- 9 tablespoons (4.5 ounces) unsalted butter, softened
- turbinado sugar
- flaky sea salt, like Maldon

Preheat the oven to 350°F. Line two baking sheets with parchment paper.

In a large bowl or the bowl of an electric mixer, cream the butter until it is soft and pale yellow. Mix in the sugar until blended, then drizzle in the olive oil and mix until combined. Add the flour and mix gently but thoroughly until the dough is smooth, then add the olives and mix until they are thoroughly incorporated into the dough.

Place a piece of waxed or parchment paper on a work surface, and place the dough in the middle. Cover it with another piece of waxed paper or parchment paper and roll out the dough until it is about 1/4-inch thick (the dough is very sticky, and the paper makes it possible to roll out). Refrigerate the dough for at least 30 minutes, and up to 24 hours.

Cut out 2-inch rounds of dough and place them about 1/2 inch apart on the prepared baking sheets. Scatter with turbinado sugar and sea salt. Bake until the scourtins are just golden, about 15 minutes. Remove from the oven and cool on wire racks.

Meanwhile, gather the trimmings into a ball and roll it into a 1" diameter log. Wrap well and refrigerate until you are ready to bake. Cut off ¼" thick rounds (this avoids over-rolling the dough) and bake as above.