

Apricot & Prosciutto Biscuit Bites

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

20 minutes

COOK TIME

20 minutes

SERVES

24

INGREDIENTS

2 ½ cups all-purpose flour

Oregon Growers Apricot Jam

1/2 tablespoon baking powder

6 slices prosciutto

½ teaspoon salt

1 wedge parmesan cheese

1 stick cold, unsalted butter

Two sprigs fresh rosemary

1 cup buttermilk

PREPARATION

In a large mixing bowl, whisk together the flour, baking powder, and salt until well combined.

Use a cheese grater to grate the cold butter into the flour mixture. Mix with your hands or a fork until the butter is incorporated and the mixture is crumbly.

Use a wooden spoon or your hands to mix in the buttermilk. On a well-floured surface, knead and fold the dough with your hands to bring it together.

Use a rolling pin to roll the dough out into a small rectangle. Fold it in half, roll it out, and fold it in half again. Repeat this process four times, finally rolling out the dough into a thin rectangle, 1/4-inch thick.

Use a knife or pizza cutter to cut small squares out of the dough. Transfer the squares onto a baking sheet lined with parchment paper. Use the tines of a fork to poke holes in the top of each square three times.

Preheat the oven to 425 degrees. While the oven is preheating, place the baking sheet with the dough squares in the fridge to chill.

Once the oven is preheated, bake the biscuit squares for 18 to 20 minutes until lightly golden brown. Allow to fully cool.

To assemble, top each biscuit square with Oregon Growers Apricot Jam. Top each with a small piece of prosciutto. Finely grate parmesan over top of the biscuit bites. Garnish with rosemary before serving.

