

FETA ROSEMARY AND OLIVE TAPENADE SHORTBREAD PINWHEEL "COOKIES"

INGREDIENTS

12 ounces crumbled feta cheese
2/3 cup extra virgin olive oil
5 tablespoons cold butter, cut into pieces
3 cups all-purpose flour
2 1/2 teaspoons finely chopped fresh rosemary
1 teaspoon salt
1 teaspoon black pepper
2-3 tablespoons cold water, if needed
1 cup olive tapenade

DIRECTIONS

Spread tapenade on a few layers of paper towels and pat dry with another few paper towels. You want the tapenade fairly dry and oil free. Set aside.

In food processor, combine feta, olive oil and butter. Process until creamy. Mix flour, rosemary, salt and pepper in a small bowl. Add to feta mixture in the food processor, a little at time, pulsing just to combine. Process until clumps start to form. If very dry, add water, tablespoons at a time. Dump onto countertop and knead dough with your palms until dough holds together. Form into a disk and wrap in plastic wrap; refrigerate for 30-60 minutes.

Once chilled, roll into a 1/4 inch rectangle. Spread tapenade in a thin, even layer over the dough. Roll into a log and again, wrap in plastic wrap and refrigerate at least 2 hours or overnight.

Preheat oven to 325F. Line a baking sheet with silpat or parchment paper. Remove the log from refrigerator and unwrap. Slice into 1/4 inch thick rounds. Arrange rounds on lined baking sheet and bake on center rack until golden, 18-24 minutes. Remove and cool on rack. Serve with salads, soups or with dip as a snack.