



Cheese Cookies

Ingredients:

- 100g grana padano (the cheese has been kindly gifted by Morrisons – there is a best before date on 21st June which was Monday. This is not a Use by date. Best before dates are about quality, not safety. When the date is passed, it doesn't mean that the food will be harmful, but it might begin to lose its flavour and texture. (www.nhs.uk))

MAKE SURE YOU MEASURE IT OUT CORRECTLY

- 100g plain flour
- 100g butter (cut into small cubes and room temperature)
- warm water
- fresh rosemary & thyme leaves, finely chopped optional
- black pepper (optional)

Method:

- Mix together the butter, flour and 100g of grana padano (save some for later), until finely crumbly.

- Add optional fresh chopped herbs and black pepper to taste and knead until you form a dough (we had added a few sprig of herbs from the garden but you can add more if you have them).

- Divide the dough in two, and roll each part into a uniform log, about 3 cm / 1¼ inches in diameter.

About
this
size



- Wrap the 2 cylinders into cling film, and put in the fridge for 10 minutes.

- Preheat the oven to 180°C (350°F), meanwhile cut each log into 1cm thick rounds.

- Arrange the cookies on a lined or greased tray.

- Brush the surface of each cookie with a bit of warm water and sprinkle over a little finely grated cheese (you should have about 50g left). Bake for 10 minutes, or until the cookies are golden on top.

- Remove the cookies from the oven, they will still be quite soft. Allow to cool completely on a baking rack, and once dry they will have a crunchy texture.

- Store leftovers in an airtight container and fridge for up to 1 week, if they last that long!!