



32

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® CHEDDAR CHEESE BISCUITS

INGREDIENTS:

375 ml flour
2.5 ml salt
5 ml mustard powder
100 g butter, coarsely grated
250 g **LANCEWOOD® Cheddar**, finely grated
2 egg yolks
15 – 30 ml water

METHOD:

Sift the flour, salt and mustard powder together. Add the grated butter and rub into the flour mixture until the mixture resembles coarse breadcrumbs. Add the cheese and toss to coat. Mix the egg yolks and 15 ml water together. Add to the cheese mixture. Add more water if needed – the mixture will be quite firm. Mix and press together and shape into a ball. Shape into a 16 cm long x 4 cm high x 8 cm wide block. Cover with cling film and refrigerate for at least 2 hours. Cut into 1 cm slices and then halve each slice. Place on a baking sheet lined with baking paper. Sprinkle with a little chopped rosemary and coarse salt. Place in the freezer while the oven heats up. Bake in a preheated oven at 190 °C for 15 – 20 minutes or until golden.

To finish:

Serve with drinks and snacks. Delicious with any flavour **LANCEWOOD® Dip & Top**.

PRODUCTS USED:



Boerewors Flavoured Dip



Jalapeño Chutney Dip



Sour Cream & Chives Dip



Cheddar

ENJOY!