



CHEESE BISCUITS

Makes about 30

210g flour
1/2 tsp baking powder
a pinch of salt
1 tsp freshly ground pepper
165g unsalted butter, at room temperature
165g Parmesan cheese, grated
50g cheddar, grated
1 egg
5 tbsp poppy seeds

1. Combine the flour, baking powder, salt and pepper in a bowl.
2. In a separate bowl, blend the softened butter and the parmesan, add the cheddar. Add the dry ingredients and mix until you get a soft dough. Use your hands to knead into a firm dough that holds together (do this fairly quickly, as you don't want the dough to become warm).
3. Put the dough onto a well-floured surface, divide into two and roll into two logs. Brush each log with egg white and roll in poppy seeds.
4. Wrap the logs in cling film and put in the freezer for 30 mins.
5. Meanwhile preheat your oven to 180° celsius.
6. Once the dough is hard (but not frozen), take out the logs and cut into slices of about 1/2 centimetre. Put them on a baking tray lined with baking paper and bake for about 15 minutes or until golden.
7. Enjoy with a nice cold glass of white wine.