

Cheese Crackers

Cuisine: **Other**Food category: **Pastry**Author: **Chloé Lasseron**Company: **Retigo**

Program steps

Preheating: 175 °C

1	Hot air	100 %	Termination by time	00:15 hh:mm	175 °C	90 %	
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Ingredients - number of portions - 4

Name	Value	Unit
cheddar cheese	170	g
all purpose flour	125	g
butter	85	g
salt	2	g
cornstarch	0	g
Cold water	0	g

Nutrition and allergens

Allergens: Gluten
 Minerals: Calcium, Iron, Potassium
 Vitamins: B vitamins

Nutritional value of one portion	Value
Energy	292.3 kJ
Carbohydrate	24.2 g
Fat	15.2 g
Protein	13.8 g
Water	4.1 g

Directions

Mix the cheddar cheese, flour, corn starch, and salt in a food processor until the mixture is homogeneous, about 30 seconds. Add the butter and mix until you achieve a texture similar to wet sand, about 20 seconds. Add the water and pulse until the dough forms large clumps.

Transfer the dough to a lightly floured work surface. Divide it in half and shape each half into a square. If the dough seems dry, moisten your fingers with cold water. Wrap each square in plastic wrap and refrigerate for 45 minutes.

Roll out the dough into a thin layer between two sheets of parchment paper using a rolling pin.

Remove the top piece of parchment paper and cut the dough into rectangles.

Slide the sheet of parchment onto a baking tray and bake.

Recommended accessories



Vision Bake