

Gouda & Parmesan Cheese Shortbreads Recipe.

Makes four dozen cookies or about 24 - 5x1 inch (13x2.5cm) bars.

13 Tbsp (200g) unsalted butter, cubed and chilled (use softened butter if using a stand mixer)

1/4 tsp (1g) salt

1 cup (100g) almond flour

2 ea. (40g) egg yolks or 1 large egg

0.8 cup (200g) all-purpose flour

2 ounces (60g) shredded gouda cheese, or gruyere, comté, parmigiano, cheddar...

Ground black pepper and Tabasco.

Flour for dusting.

Topping

1 egg white; whisk with a pinch of salt before using to break it down.

Grated parmesan.

Method

In a food processor, cream butter and salt for a few seconds. Add almond flour and the egg and process until just combined. Add half flour; and process for a few seconds then add the other half along with the shredded cheese, ground pepper and Tabasco. Blend until homogenized. Wrap up and chill a couple of hours or overnight before rolling out. The dough can be refrigerated up to 4 days or kept frozen for weeks. To ease the rolling process use half of the dough at a time. Dust your work surface with flour and work the dough until pliable and roll out the dough into a 0.2 inch (5mm) thick disc. The dough should be supple but cool. Put back in the refrigerator if it is getting too soft. Divide into desired shapes using cookie cutters.

For the other savory bars recipes that call for cheese shortbread bars (Watch Ratatouille Bars Episode); roll out two-third of the dough into a large 8x12 inch (20x30cm) rectangle. Divide into 16 - 5x1 inch (13x2.5cm) neat bars. Chill remaining dough and make 8 more rectangles if needed or divide into bites size cookies. Brush dough with egg wash and top with grated parmesan.

Baking

Position rack in the middle of oven. Preheat oven to 400°F (200°C). Bake the cheese shortbreads for about 10 minutes or until golden and crisp.

For the savory bars: pre-bake cheese shortbread bars for 5 minutes, remove from oven and cut them again making sure they don't stick to each other. Put back in the oven for 5 minutes more or until golden. Let cool to room temperature before removing from the baking tray. Store savory cookies in an airtight container in a cool, dry place for up to 4 days or a couple of weeks in the refrigerator. Better served freshly baked. They can be served warm as well. Enjoy!