

# cheese crisps

- 55 g mature Cheddar cheese
- 55 g Parmigiano Reggiano cheese
- 100 g butter, softened
- 1 teaspoon dried chives
- 1 tablespoon Dijon mustard
- 2 tablespoons cold water
- 200 g plain flour

Place 12 or 20 rectangles on **Rectangle Stone** using **Mini-Serving Spatula**, spacing them evenly apart. Bake 12–14 minutes or until pale golden brown. Transfer biscuits to **Stackable Cooling Rack**; cool completely. Repeat baking remaining biscuits in batches, baking 9–10 minutes or until pale golden brown. Serve warm or cold.

Makes about 55–60 cheese crisps

## chef's corner

Do not refrigerate mixture or it will become too firm to use in Cookie Press.

The cooking time is reduced for the second and subsequent batches of biscuits because they are placed onto a hot baking stone.

Dried basil or parsley can be substituted for the chives, if desired.

If using other discs, fit Cookie Press with desired disc; fill with cheese mixture and replace top cap. Press mixture directly onto Rectangle Stone, spacing them evenly apart. Bake in batches 12–17 minutes or until pale golden brown. Makes about 30–36 biscuits.

1 Preheat oven to 190°C/fan 170°C/Gas 5. Grate Cheddar and Parmigiano Reggiano cheeses into **Stainless 4-Litre Mixing Bowl** using **Microplane® Adjustable Grater**. Add butter, chives, mustard and water; mix until well combined using an electric hand mixer. Add flour; mix on low speed until just incorporated to form a crumb-like mixture (do not over-mix). Using hands, bring mixture together to form a soft ball of dough.

2 Cover **Large Grooved Cutting Board** with a piece of non-stick baking paper measuring 30 x 45 cm. Fit **Cookie Press** with disc number 4; fill with cheese mixture and replace top cap. Press a long, continuous strip of mixture (ridged pattern facing upwards) along length of prepared Cutting Board. Repeat, pressing strips of mixture onto non-stick paper, 1 cm apart, until all of mixture has been used. Cut each strip into 4-cm rectangles.