



Cheese biscuits made from aged cheese



Ingredients

- kook(bak)ring
- 20 gram bloem
- 28 gram Henri Willig Oude Kaas

Cheese biscuits, cheese biscuits, cheese biscuits - how delicious they are! These savoury treats are surprisingly versatile. Serve them as a side dish with an asparagus soup or put them on the table as a snack with a well-filled cheeseboard. Cheese biscuits are easy to combine and always a success.

Preparation

- 1: Verwarm de oven voor op 180° C graden.
- 2: Rasp de Henri Willig Oude Kaas en meng deze met de bloem.
- 3: Leg een vel bakpapier op een bakplaat. Zet vervolgens een kookring op het bakpapier en strooi hierin een dunne laag met het kaasmengsel. Herhaal dit drie keer. Plaats de kookring opnieuw om meerdere koekjes te maken. Zet de bakplaat in de oven en bak voor 7 minuten. Laat het hierna afkoelen.

Can you also use young cheese for cheese biscuits?

Yes, you can! However, the result may turn out slightly different. Young cheese is milder and moister than old cheese, which often makes the cheese biscuits less crunchy and the flavour more subtle. If you make the cheese biscuits from old cheese, you will often get a crispier and tastier flavour anyway. If you use old cheese, you usually get a crispier texture and a more powerful, richer flavour.

Still prefer young cheese?

No problem! Here are a few tips for best results:

- Grate the cheese as finely as possible so that it mixes well with the flour.
- If necessary, add some extra salt and herbs to enhance the mild flavour, such as paprika, mustard powder or nutmeg.

Serving & variation tips:

- **Mini cheese burgers:** How about little cheese burgers? Use two cheese biscuits as "bread" and fill with, for example, a slice of cucumber, tomato and a cube of cheese or hummus.
- **Savoury pastry:** Top a large cheese biscuit with a mixture of herb cream cheese, rocket, sun-dried tomato-for a quick, fancy bite.
- **Wine & beer:** Cheesecakes are delicious with a glass of full-bodied red wine, a crisp wine, or even a hearty speciality beer. Have you tried a Henri Willig speciality beer before?



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