

Gouda Shards

Ingredients

- 100g unsalted butter
- 100g gouda, grated
- 1 egg yolk
- 100g plain flour
- Salt and paprika



Method

1. Preheat the oven to 200C/400F/gas mark 6.
2. Cream the butter, then add in the cheese, egg yolk, salt and paprika, to taste.
3. Work in the flour until well mixed into a dough. Wrap in cling-film and refrigerate for 1-2 hours.
4. Roll out on a floured surface to 5mm thickness. Cut into geometric shapes.
5. Place well apart on a lightly greased baking sheet and bake for 10 minutes until golden.
6. Remove from the heat and set aside to cool on a rack.

Notes

With a flour/butter/cheese ratio of 1:1:1 this is basically the cheese biscuit equivalent of the pound cake. That ratio also makes the biscuits thoroughly flaky and beautifully brittle. That texture, the simplicity of the recipe and the fact that it works with whatever cheese you have to hand make these a default nibble.

Makes approx. 20