

# 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 %



| 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<br>Minerals: Calcium, Iron, Potassium<br>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.

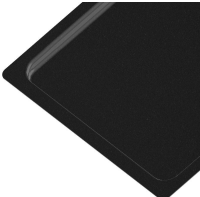
Transfer the dough to a lightly floured work surface. Divide it in half and shape each half into a square. If the dough seems dry, moisten your fingers with cold water. Wrap each square in plastic wrap and refrigerate for 45 minutes.

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