

Savoury Biscuits

The biscuits in this section can be served with drinks, with cheese or simply eaten as a snack.

Hungarian Cheese Biscuits

This recipe is from Katarina Diezinger, who is a marvellous hostess and cook. These little biscuits are very easy to make and are ideal to serve with a glass of wine. In Hungary they are topped with caraway seeds, but these can be difficult to find in the UK, so grated Parmesan has been used as a substitute.

MAKES ABOUT 30

250 g | 9 oz softened butter
250 g | 9 oz plain cottage cheese
250 g | 9 oz plain white flour
¼ teaspoon salt

To glaze

1 egg, beaten
3 tablespoons grated Parmesan cheese
paprika

- 1 Mix together the butter and cottage cheese.
- 2 Sift over the flour and salt and stir to combine.
- 3 Spread on to a piece of clingfilm in a 1 cm | ½ in thick rectangle.
- 4 Wrap entirely in clingfilm and chill until firm, about 2 hours or overnight.
- 5 Fold the dough into thirds, like a business letter, then roll out on a floured surface to 1 cm | ½ in thickness.
- 6 Cut with a floured 2 cm | ¾ in cutter and place on a baking sheet.
- 7 Brush with the beaten egg and sprinkle with the Parmesan cheese and a little paprika.
- 8 Bake in the top third of the oven for 25 minutes or until golden-brown. Cool on a wire rack.