

MANCHEGO BISCUITS.txt

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MANCHEGO BISCUITS

Gourmet, December 2002

makes 3 doz. small crackers

¾ Stick (6-tbsp.) cold unsalted butter, cut into ½-inch pieces

¾ cup all purpose flour

½ tsp. salt

1/8 tsp. cayenne

2 oz. Manchego cheese

Pulse butter, flour, salt, cayenne, and cheese in a food processor just until a dough forms. (Do not overwork dough, or biscuits will be tough.) Gather dough into a ball, then flatten into a 5-inch disk. Chill dough, wrapped in plastic wrap, until firm, at least 30 minutes.

Preheat oven to 400°F

Roll out dough into a roughly 14-inch (about 1/8 inch thick) on a floured surface with a floured rolling pin. Working quickly cut out rounds with floured cookie cutter and arrange ½ inch apart on a buttered large baking sheet.

Reroll scraps (but only once; chill first if soft) and cut out more rounds, arranging them on same baking sheet. Prick each round 2 or 3 times with a fork. Bake in middle of oven until golden, about 10 minutes. Transfer biscuits to a rack to cool.