



## Koonunga Cheese Biscuits

**INGREDIENTS:** *(makes 26)*

125g butter, softened  
**1 cup grated Koonunga hard cheese**  
2 eggs  
1 1/4 cups plain flour, sifted  
1/4 teaspoon cayenne pepper  
sea or rock salt

**METHOD:**

Preheat oven to 180°C. Line 2 large baking trays with baking paper.

Place butter and cheese into a bowl. Using an electric mixer, beat until well combined. Add 1 egg and beat well. Stir in flour and cayenne pepper. Mix with a wooden spoon until dough just comes together.

Turn dough onto a lightly floured surface. Knead until smooth. Shape into a 10cm (diameter) round. Wrap in greaseproof paper. Refrigerate until firm.

Roll dough out between 2 sheets of baking paper to 4mm thick. Using a 5cm (diameter) fluted cutter, cut out biscuits. Place onto prepared trays. Re-roll leftover dough and repeat.

Lightly beat remaining egg. Brush each biscuit with egg then sprinkle with salt. Bake for 12 to 15 minutes, or until golden. Allow to cool on trays for 5 minutes before transferring to a wire rack. Store biscuits in an airtight container for up to 4 days.

Serve biscuits with cheese, chutney and dried fruit.