

Mustard & ComtØ Aperitif Cookies - Buttery, Bold, and Perfectly Snackable

Mustard and County Aperitif Cookies ??



OVEN
350°F

TIME
20 min

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INGREDIENTS

150 g (about 1 ... cups) all-purpose flour
100 g (about 1 cup) grated County (ComtØ) cheese
50 g (about ... cup) soft butter
2 tablespoons mustard (Dijon recommended)
1 egg
1 pinch of salt
Black pepper, to taste

DIRECTIONS

1. Preheat the Oven: Set oven to 180°C / 350°F and line a baking sheet with parchment paper.
2. Mix Dry Ingredients: In a large mixing bowl, combine the flour, grated ComtØ cheese, salt, and pepper.
3. Add Butter: Add the softened butter in small pieces and mix with fingertips or a pastry cutter until the texture resembles coarse sand.
4. Add Mustard and Egg: Stir in mustard and egg. Knead lightly until the dough is smooth and homogenous. Don't overwork it.
5. Shape the Cookies: Form small balls of dough (about 1 inch in size) and place them on the prepared baking sheet, spaced slightly apart. Flatten gently with your palm or the bottom of a glass.
6. Bake: Bake for 15-20 minutes, or until cookies are golden and crisp on the edges.
7. Cool and Serve: Let cool on the pan for a few minutes, then transfer to a rack. Serve warm or at room temperature.

TIPS FOR SUCCESS

Use high-quality mustard for best flavor-Dijon or grainy mustard both work well.
Grate cheese finely so it blends evenly into the dough.
Dough can be rolled into a log and sliced for perfect rounds.
Store in an airtight container for up to 4 days-they stay crisp!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/mustard-comte-aperitif-cookies-buttery-bold-and-perfectly-snackable/>