



Ingredients

- 175g plain flour
- 125g unsalted butter, softened
- 125g Gruyère cheese, finely grated
- 1 tsp salt
- 2 fresh chilli peppers, finely chopped

Method

1. Line two baking sheets with baking parchment.
2. Place the flour, butter, cheese and salt in the bowl of a stand mixer. Beat until combined.
3. Add the chilli and beat until the dough comes together.
4. Place on a floured surface and roll out to ½ cm thickness. Cut out the biscuits with a 3cm square fluted cutter.
5. Place on baking sheets, prick with a fork and then chill in the fridge for at least 1 hour.
6. Pre-heat the oven to 180°C (160°C fan).
7. Bake for 12-14 minutes until the biscuits are just starting to go golden brown.
8. Leave to cool for 10 minutes, then transfer to a wire cooling rack.

Gruyère & Chilli Crackers