

CHEESY FEET CRACKERS (KÄSFÜßE)

INGREDIENTS

1/2 cup (1 stick) unsalted butter, softened to room temperature
zest of one lemon
1 egg yolk
3 tablespoons heavy cream
1 cup all-purpose flour
3/4 cup finely grated parmesan cheese
1/2 teaspoon salt
olive oil to brush on tops
sea salt for sprinkling

DIRECTIONS

Preheat oven to 350F. Prepare cookie sheets with silpat or parchment paper.

In a bowl, whisk butter and lemon zest. Add the egg yolk and whisk until it is smooth. Now, add the heavy cream and whisk again. In a separate bowl, add flour, parmesan and salt and mix to combine them.

Pour the flour mix in the butter mix 1/4 cup at a time and keep whisking. Continue until all the dry and wet ingredients are properly combined. Cover the bowl and let it rest for 30 minutes in the refrigerator.

Give it one last knead make the cookies. You can either roll out these cookies and cut with a cookie cutter, or make little disks by hand. Before putting in the oven, brush with a little olive oil and sprinkle with a little sea salt (optional).

Bake for 12-14 minutes (depending on size and thickness), until golden brown.