



VINTAGE CHEESE & POPPY SEEDS BISCUITS

<https://www.mainland.co.nz/recipe/vintage-cheddar-poppy-seeds-biscuits.html>



PREP TIME
5 MINS

COOKING TIME
15 MINS

SERVES
15 BISCUITS

These moreish little biscuits are spiked with the crunch of poppy seeds and the rich taste of our premium Vintage Cheese. They are a simple but lovely start to any party.

Ingredients

- 100g Mainland Natural Butter, cut into cubes
- 1 1/3 cups flour
- 1 1/2 cups grated Mainland Vintage Cheese
- 1/2 tsp celery salt or seasoning
- Pinch smoked paprika
- 2 tsp poppy seeds
- 1-2 tbsp hot water

Method

1. In a food processor combine butter and flour and pulse until the mixture resembles medium breadcrumbs.
2. Add Vintage Cheese, celery salt, paprika and poppy seeds and whizz until well mixed and starting to clump. Add enough hot water to form a soft ball when briefly processed again.
3. Turn out dough onto a floured work surface and gather together to form a log, rolling and shaping the ends. – About 22 cm long and 5 cm round.
4. Wrap in cling film and chill for at least 30 minutes, or until ready to cook and serve.
5. Pre-heat oven to 180°C and slice the biscuit roll into even half cm slices and arrange on a baking tray lined with baking paper.
6. Cook for 12-15 minutes or until golden. Allow to cool and crisp up on the tray then store in an air-tight container.