



Piquant Cheese Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

For dough

250g of wheat flour

250g of cottage/crud cheese

125g of baking fat

For stuffing

200g of hard cheese, shredded

1 egg

For garnish

sesame

poppy seeds

cumin seeds

Instructions

1. Sift the flour, make a hollow in the middle, add cottage/crud cheese crumbled by fork, then add sliced baking fat (suppose to be firm just from a fridge)
 2. mix everything together and knead it till you get smooth dough, shape it into ball
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and place in fridge for 30 minutes or longer

3. take out dough from a fridge, cut a half of it and roll it out for 3-4 mm, use a glass to cut out round pieces
4. scramble one egg with 2 spoons of water in separate bowl
5. take one round piece of dough, deep front of it first in egg and then in hard cheese, fold it in half, you get moon shape
6. deep front of the moon in egg again and garnish with seeds of your choice
7. put ready cookie on the baking tray
8. repeat the procedure with the rest of the dough
9. when you fill in the whole baking tray, put it into preheated oven (about 180 degrees, I use the heating from bottom and above with air circulation)
10. it takes about 10 min to bake them, take the tray out when the cookies are golden brown