



Mango & Ginger Savoury Biscuits

These moreish bite-sized cheesy treats manage to be sweet and savoury at the same time. Spectacular served as canapés with a crisp white wine.

Ingredients

- 100g flour
- 100g White Stilton® with Mango and Ginger
- 100g butter
- 12 turns of milled pepper
- Pinch smoked paprika
- ½ tsp caraway seed
- ½ tsp cumin seeds
- 2 egg yolks
- Serves four as a starter

Method

1. Place the butter, cheese and flour into a food mixer and mix on a medium speed until it forms a smooth dough, adding the paprika and milled pepper.
2. Take the dough from the mixer and roll it into a long log shape to a diameter of 4cm and wrap tightly in cling film, chill for approximately 60 minutes.
3. Place some baking parchment onto a baking tray and slice the mix with a knife to around 1cm thick and place onto the baking trays.
4. Mix the egg yolk with a little water and brush the top of the biscuits to glaze them.
5. Sprinkle on the cumin and caraway seeds and you can grate some extra cheese over the top, too.
6. Place in the oven at 190°C/Gas 6 and bake for 4-5 minutes, depending on the thickness of the biscuits, until golden brown. Once cooked, leave to cool.