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Cheese Sablés
Makes about 24 wafers

Buttery, crumbly, cheesy, just a little spicy and absolutely perfect with a glass of chilled white wine. Coat the outside of these cookies with a mixture of sesame and kalonji seeds to make them a more sophisticated cocktail nibble.

1-1/3 cups all-purpose flour, plus extra for dusting
1 teaspoon sea salt
1/2 teaspoon cayenne pepper
1/2 teaspoon dry mustard powder
1 teaspoon cumin or caraway seeds, lightly crushed
1-1/3 sticks unsalted butter, chilled and diced
2/3 cup finely grated sharp Cheddar cheese
3/4 cup finely grated Parmesan cheese
1 tablespoon milk
Sesame seeds (optional)
Kalonji (black onion) seeds (optional)
Freshly ground black pepper

1. Combine the flour, salt, cayenne, mustard powder, cumin or caraway seeds, and some black pepper into the bowl of a food processor. Add the diced butter and use the pulse button to rub it into the dry ingredients. Add the grated cheeses and pulse again until the dough just comes together – you may need to add a drop of cold water.

2. Turn the dough out onto a lightly floured work surface and roll into a log roughly 2 in. (5 cm) in diameter, wrap in plastic wrap and chill in the fridge for a few hours, or until firm.

3. Preheat the oven to 350°F (180°C) and line a baking sheet with nonstick parchment paper. Take the log out of the fridge, remove the plastic wrap and brush with milk before coating in the sesame and kalonji seeds (if using). Slice the log into disks, roughly 1/4 in. (5 mm) thick, and arrange on the baking sheets, spacing the cookies well apart.

4. Bake on the middle rack of the preheated oven for 12-15 minutes, or until crisp and golden. Once completely cold, the sables can be packaged.

Stored in an airtight container, they will keep for 4-5 days.