

Galettes Salées (Savory cheese cookies)



This recipe uses

MEGcheddar cream cheese

- Cheesy aroma and taste,
- easy filling!



Directions

- ① Roasted [A] until it becomes golden brown and cool it down.
- ② Mix [B] with a food processor.
- ③ Add egg yolk into ② and mix.
- ④ Add [C] into ③ and mix until it gets together. Roll it into 5mm thickness and rest it in refrigerator.
- ⑤ Cut the dough with cookie cutter.
- ⑥ Brush egg yolk twice and then use a fork to cross hatch on the tops of the cookies.
- ⑦ Sprinkle dried Basil leaves or paprika powder and bake them at 160degC until it becomes golden brown.

Tips:

Use roasted flour to get crunchy texture.
Spices are for seasoning. It's not necessary to use them if you don't need to put spicy flavor.

Ingredients	
67.5g	Margarine
27.5g	Granulated sugar
40g	MEGcheddar cream cheese
1.2g	Salt
17g	Egg yolk
27.5g	Cake flour
27.5g	Bread flour
0.5g	Baking powder
37.5g	Almond powder
1.0g	Black pepper
0.5g	Grind spice e.g. Cayenne pepper
As you need	Dried basil powder(for topping)
	Paprika powder(for topping)

B

A

C



**MEGMILK
SNOW BRAND**