

CHEESE STARS



INGREDIENTS

140g plain/all-purpose flour

60g salted or unsalted butter, chilled and cut into small cubes

½ teaspoon salt

¼ teaspoon cayenne pepper

110g extra mature Cheddar, finely grated

1 large free-range egg yolk

2 teaspoons English or Dijon mustard

METHOD

1. Weigh the flour out into a large mixing bowl. Add the cubed butter and using your fingertips rub the butter into the flour until the mixture resembles fine breadcrumbs.
2. Add the salt and cayenne and mix through. Now add the grated cheese and mix again until combined.
3. Add the egg yolk along with the mustard and gently mix until a ball of dough forms. Cover the dough in clingfilm and leave to rest in the fridge for 30 minutes. Preheat oven to 180°C / 160°C Fan / 350°F / Gas Mark 4.
4. Once the dough has chilled for half an hour, lightly dust a work surface with flour. Roll the dough out until it's roughly 1/8 inch thick.
5. Using any shaped cutter you like cut out pieces of the dough and place on a 1-2 large non-stick baking trays. Bake for 12-15 minutes until the biscuits are golden. Once they've finished baking, remove from the oven and leave to cool on the tray for a few minutes. Carefully transport to a wire rack to finish cooling completely. Biscuits will store in an airtight container for up to 3 days.