

CHEESE CRACKERS WITH TOMATO AND BASIL SEA SALT FOAM

BRAS
DEL
PORT
DESDE 1900

Recipes



Starter



2 servings



35 minutes



Low difficulty

PREPARATION

1. Mix the flour with the yeast. Make a hole in the middle and add the grated cheese, milk and softened* butter and work the mixture until you get a fine dough.
2. Let it rest in the fridge for about 10 minutes..
3. Stretch and mold the dough into a thin sheet and cut into squares.
4. Place the squares on a baking sheet and paint them with the beaten yolk. Sprinkle with the Bras del Port Sea Salt Foam with Tomato and Basil.
5. Bake at 180° for about 12 minutes or until they begin to brown.
6. Just take out of the oven and sprinkle with a little more Sea Salt Foam.

* Leave the butter at room temperature for about two hours or put it in the microwave, at low power, in batches of 10 seconds, until it is soft.

Ingredients (2 servings):

- 100 g wheat flour
- 60 g butter
- 60 g grated Parmesan cheese
- 1 egg yolk
- 1 tablespoon of milk
- 1 teaspoon of yeast
- Bras del Port Tomato and Basil Sea Salt Foam