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Remove from My FoodDietaryPregnancy-friendlyThese biscuits are a type of savory shortbread that are very tasty! If you see broken walnuts on the shelf when shopping, get them as they are cheaper and taste the same. You can also use different nuts if you prefer Shopping listPut all ingredients except poppy seeds in a food processor. Add salt and pepper and mix until well combined to a soft dough. Turn the dough out onto a lightly floured work surface and roll into a cigar shape about 12cm/4½in long and 3cm/1¼in wide Sprinkle poppy seeds on a board. Roll the dough in the seeds so the dough is completely covered. Carefully wrap in cling film and place in freezer to chill for 30 minutes.Preheat oven to 200C/180C Fan/Gas 6. Line large baking tray with non-stick baking paper. Cut dough into 20 thin slices and arrange on baking tray. Bake in oven for about 15 minutes, or until pale golden and just firm in the centre. Remove from oven and leave to cool on baking tray for 5 minutes, then transfer to wire rack to cool completely Savoury British Biscuits can be made by cutting out shapes from dough, typically around 12-15 biscuits. Place the biscuits on a baking sheet with space between each, brush with egg for a golden glaze, and bake at 180°C (350°F) for 15-20 minutes. In Lincoln's cultural quarter, we're open from Wednesday to Saturday, 10:00 am - 4:30 pm, serving up a delightful array of cheese-centric dishes. We adore connecting with fellow cheese enthusiasts and sharing our passion for all things cheesy. Savoury Cheese Biscuits Recipe Makes approximately 30 biscuits (double or triple the recipe as needed) Ingredients: * 100g plain flour * 100g grated Parmesan Reggiano, Pecorino, Gouda, or Comte AOC (very finely grated) * 100g softened butter * 1 dessertspoon dry English mustard powder (optional) Optional Add-ins: * 1 teaspoon chilli flakes * 1 cracked black pepper * 1 teaspoon cumin seeds * 1 teaspoon fenugreek seeds * 1 teaspoon lightly crushed pink peppercorns * 1 teaspoon lightly crushed fennel seeds * 1 teaspoon crushed celery seeds Instructions: 1. Preheat a fan-assisted oven to 190C. 2. Combine all ingredients (with optional add-ins) in the bowl of a food processor and process until a ball forms. 3. Knead the dough lightly until smooth, then shape into a log approximately 1" in diameter and 10" long. 4. Wrap the log tightly in greaseproof paper and overwrap with foil. Chill for 1 hour or freeze for future use. 5. When ready to bake, cut the log into discs slightly thicker than a £2 coin and lay them on a lined or non-stick baking tray spaced fairly well apart. 6. Bake for 6-10 minutes until lightly golden brown. Cool before serving. Note: These biscuits will keep in an airtight tin for up to two days.

Savory breakfast biscuits. Savory biscuits uk. Savory biscuits recipe, Savory biscuits recipe simple.