



# Dill and Haloumi Biscuits

**30 minutes**

Hands on

**16**

Portion(s)

**1**

Difficulty



## Ingredients

- 240 g all-purpose flour
- 1 tablespoon(s) granulated sugar
- 1 tablespoon(s) baking powder
- 1 teaspoon(s) baking soda
- cayenne pepper, some
- 100 g haloumi cheese, cut into small pieces
- 60 g parmesan cheese, grated
- 6 tablespoon(s) butter, softened
- 3 tablespoon(s) butter, melted
- 150 cottage cheese
- 120 ml milk
- 1 tablespoon(s) dill, fresh, chopped
- lemon zest, of 1/2 lemon

## Διατροφικός πίνακας

Nutrition information per portion

163 Calories (kcal)	10.0 Total Fat (g)	6.3 Saturated Fat (g)	12.7 Total Carbs (g)
8%	14%	32%	5%
1.7 Sugars (g)	5.2 Protein (g)	0.59 Fibre (g)	0.42 Sodium (g)
2%	10%	2%	7%

## Method

- Position the oven rack to a middle towards high setting and preheat to 220\* C (428\* F) Fan.
- Line a baking sheet with parchment paper.
- Beat the cottage cheese, milk, lemon zest and dill in a food processor, until it is nice and smooth. Transfer to a bowl.
- Beat the flour, sugar, baking powder, baking soda and cayenne pepper in the food processor until they are combined.
- Add the cubes of haloumi and grated parmesan and beat again. Add the cottage cheese mixture and beat until it comes together.
- When the mixture comes together, add the butter and pulse about 10 times, until it resembles wet sand.
- Transfer to a lightly floured working surface and knead by hand about 8-10 times, until smooth.
- Use a rolling pin to roll out the dough into a circle 18 cm in diameter and 2 ½ cm thick.
- Dust a 5 cm circular cookie cutter and cut out the biscuits. Turn them upside down and place them on the baking sheet.
- Collect the leftover dough and knead back into one piece. Roll out again into a 2 ½ cm sheet. Cut out as many more biscuits as you can.
- Bake for 13-15 minutes, until golden.
- Remove from oven and brush with melted butter.
- Set aside for 5 minutes. Serve warm.
- The biscuits can be stored at room temperature for 1 day.