

Parmesan Herb Crackers

Makes 30- 40 crackers

1 cup (2 ½ ounces) Parmesan cheese, cut into 1” pieces

¾ cup (3 ¼ ounces) unbleached all-purpose flour

½ teaspoon kosher salt

Pinch of ground white pepper

2 teaspoons finely chopped fresh rosemary or thyme

3 tablespoons PastureLand cold unsalted Pastureland butter cut in ¼” pieces

5 tablespoons (2 ½ ounces) sour cream or crème fraîche

In bowl of food processor, using metal S blade, finely chop Parmesan cheese. Add flour, salt, pepper and herb pulsing to combine. Add butter and pulse until mixture resembles coarse meal. Add sour cream or crème fraîche and process until dough comes together into a ball.

Transfer dough to large piece of parchment paper and shape into a 1 ½” wide log. Wrap tightly in paper and refrigerate for at least 24 hours. After logs are cold they can be wrapped in food film and frozen for up to 1 month. Defrost in refrigerator overnight before proceeding with recipe.

Heat oven to 325° F. Slice well-chilled log into 1/8” thick coins. Transfer slices to parchment lined baking sheet. Bake immediately, turned coins over and rotating sheets halfway through cooking, until centers are firm to the touch, about 25-30 minutes. Watch carefully so as not to burn. Transfer to a wire rack to cool. Store in an airtight container, at room temperature, 3 to 4 days.

Bret Bannon

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