

Käsplättle, Swabian (Little Cheese Tiles)

Ingredients

- 2 cups flour
- 1 stick (1/4 lb) butter, cut in little pieces
- 1/4 lb extra sharp cheddar cheese, shredded
- 2 egg yolks (save whites for brushing later)
- 3 to 5 Tablespoons sour cream (depends how dry your cheese is)
- grated parmesan cheese for sprinkling later

Preparation

Knead above ingredients (except the grated parmesan) into a malleable, pliable short pastry and shape into a thick roll. Chill for 2 hours.

Cut roll into 3 parts. Roll out each part on floured surface. Cut rolled-out pastry into strips of 1/2 inch width. Cut each strip into pieces of app. thumb-length. These are your "tiles".

Place tiles on ungreased cookie sheet. Brush with egg white, sprinkle grated parmesan cheese on top. Bake in preheated oven at good heat (appr 400 F) for 15 to 20 minutes, or until golden yellow.

Excellent to serve with white wine or Waldmeisterbowle (May wine).

We had them at our March lecture (baked by AGS President) and they were a huge success.

