

CHEESY BITES

Try serving these tasty morsels with drinks when unexpected guests call in, or just use as a centre piece on your party table so that guests can help themselves.

Ingredients:

110g (4 ozs) margarine	2 tablespoons grated Parmesan cheese
75g (3 ozs) tasty Cheddar cheese	110g (4 ozs) plain flour
¼ teaspoon salt	½ teaspoon ground cumin
Pinch of chilli powder	1 beaten egg
Sesame seeds	



Method:

Blend margarine, Cheddar and Parmesan cheese in a good processor or by hand in a good bowl with a large fork. Sift flour, salt, ground cumin and chilli powder and sprinkle over cheese mixture. Work together quickly, and then use your hands to knead until a smooth round ball is formed.

Wrap in a plastic bag and chill for about 30 minutes. Roll out onto a floured surface into about 5mm (¼ inch) thickness, cut into triangles or fingers, then place bites on a lined baking tray and chill for 30 minutes. Brush lightly with beaten egg, sprinkle with sesame seeds and bake in preheated oven 180C, 350F, Gas Mark 4 for about 20 minutes until crisp and golden. Cool on tray and store in an airtight container.