

Salt and Serenity

Slice and Bake Cheese Sables with Rosemary Salt

These cheese crackers were featured in the January 2015 issue of Food and Wine Magazine. Food 52 member Anna May created them. I have adapted the recipe slightly.

Makes about 24 sables.

1/2 cup plus 2 tablespoons all purpose flour

3/4 teaspoon baking soda

1/8 teaspoon salt

7 tablespoons unsalted butter, softened

1/2 cup grated Parmigiano-Reggiano cheese

1/3 cup shredded sharp cheddar cheese

Pinch of cayenne

1 tablespoon chopped rosemary

1/4 teaspoon kosher salt

1. In a food processor, combine all of the ingredients except the rosemary and salt. Pulse until a crumbly dough forms. On a lightly floured surface, form the dough into a log 1 1/2 inches in diameter. Wrap in plastic and chill until firm, about 1 hour.
2. Meanwhile, preheat the oven to 350°F. Line 2 baking sheets with parchment paper. Place rosemary and salt on cutting board and chop together until very fine.
3. Using a thin, sharp knife, slice the dough into 1/4-inch-thick rounds. Arrange the sables 2 inches apart on the baking sheets. Bake in the middle and lower thirds of the oven for 7 minutes. Switch the pans from top to bottom and front to back and bake for a further 7-8 minutes. Sprinkle the hot sables with the rosemary salt and let cool on the sheets for 5 minutes. Transfer the sables to a rack to cool completely.