DietCloud – Recipe

Recipe Name: Parmesan Cheese Biscuits Recipe

Diet Type:

Course: Snack

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 150 grams All Purpose Flour (Maida) • 150 grams Parmesan cheese - grated • 150 grams Butter (unsalted) - cut in cubes • 1 teaspoons Red Chilli flakes - (adjust)	4

Preparation

• To begin making the Parmesan Cheese Biscuits recipe, in a bowl add the flour and butter (you can do this step using a food processor or by hand like I did).

• Add cheese and chilli flakes to the flour and butter and mix till it comes together into a ball.

• Preheat oven to 180C.

• Cut the dough log in to rounds of 1/3rd inch thickness and place on a baking sheet leaving an inch between each biscuit.

• Put the baking tray in the freezer for 10 minutes.

• Place in the oven straight from the freezer and bake for 12-15 minutes or until golden.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)