



## Cheese & Caraway Sticks

WINE PAIRING: Dry Riesling 2022



# Cheese & Caraway Sticks

*Recipe exclusively developed for H.J.W. Vineyards by Maggie Ruggiero.*

*Photo by Paul Brissman*

Makes about 22 sticks

These savory cheese sticks are a satisfying nibble. The vinegar in the dough keeps them tender in spite of the brutal food processor.

¾ cup (90g) all-purpose flour, plus more for dusting	2 to 3 Tbsp cold milk
½ tsp kosher salt	1 tsp cold cider vinegar or distilled white vinegar
1 tsp lightly crushed caraway seeds	1 cup (70g) grated white or yellow extra sharp cheddar
4 Tbsp (56g) cold unsalted butter, cubed	¼ cup (30g) finely grated Parmesan

Preheat oven to 350°F.

Pulse the flour, salt, and caraway seeds in a food processor until combined. Add the butter and pulse until it forms coarse crumbs. Pulse in 2 Tbsp milk and the vinegar until combined. Squeeze a small handful of dough: if it doesn't hold together well, add a little more milk. Pulse in both cheese just until evenly combined.

Roll out the dough on a lightly floured piece of parchment paper to 1/8" thick rectangle roughly 9x12 inches. Slide the parchment onto a sheet pan, cover with another sheet of parchment or plastic wrap and chill for at least 45 minutes.

Cut dough crosswise into ¼-inch wide strips arranging strips on a parchment-lined baking sheet about ¼-inch apart. If dough gets too soft, chill briefly until firm. Bake until just golden, 15 to 18 minutes.

Cool completely on baking sheet set on a rack. Sticks crisp further as they cool.

These are best the day they're baked but you can absolutely set them up several days in advance.

Roll out the very forgiving dough, chill well and then cut. Wrapped up they'll keep several days refrigerated or frozen up to 2 weeks. Pop them in the oven before the guests come or before your favorite program starts. (if cooking from frozen, allow the pan to sit at room temperature 5 minutes before baking.)

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