

KÄSEREI CHAMPIGNON CREMIEUR WITH TOMATO CRACKERS



RECIPE

for 2 trays
(ca. 50 pcs.)
4-6 people



INGREDIENTS

2 Käseerei Champignon Cremieur (At room temperature)
500 g flour (plus some flour for the work surface)
2 tsp salt
1/2 packet of fresh yeast
200 g Butter (at room temperature)
4-5 plum tomatoes
2 tbsp olive oil
Sea salt crystals
Pepper
Tomatoes

PREPARATION

Mix the flour and salt in a bowl. Form a hollow and crumble in the yeast. Add 125 ml water and stir. Dust the yeast pulp with flour and lay a damp cloth over the bowl. Leave for 15 minutes. Knead in the butter and stand for approx. 2 hours until the dough has doubled in size

Roll out the dough thinly on a working surface powdered with flour. Dot the dough with holes using a fork. Cut the dough into irregular shapes using a dough cutter (or a knife) and place on two trays lined with baking paper.

Wash the tomatoes, dry and cut into thin slices. Place a slice on each piece of dough and place in a fan oven heated to 175° C. Bake for approx. 12 minutes until golden brown. (according to the oven, it may be necessary to swap the upper and lower trays around after 6 minutes). Drizzle the finished tomato crackers with olive oil, season with sea salt and pepper and garnish with basil. Cut the Käseerei Champignon Cremieur into segments and serve with the crackers.

Tip:
Mediterranean Antipasti, such as olives, pepperoni or shallots braised in red wine fit well.

Wine recommendation:
Red wine or aromatic, fruity white wine go well with this dish.