

Puffed Cheese Sourdough Crackers

Rating (01-10): 08

Hours to prepare: 02

Leaven type: Sourdough Starter (discard)

Recipe Source: 'Artisan Sourdough Made Simple' (Author: Emilie Raffa) – p. 156

Bread Volume: Makes about 7 dozen small crackers

of Times Baked: 1

Last Time Baked: December 23, 2020



Special Notes:

Here are some considerations for the next time that I bake these crackers:

- Use an extremely modest amount of flour on the counter & rolling pin when rolling out the dough
- Make sure to really roll out the dough thoroughly to get a very thin dough that is consistent across all sections of the dough – one option would be to use a pasta roller to ensure consistent thickness
- Cold butter as well as cold dough are important to the success
- Don't overbake!!

Special Tools:

- Sheet pan
- Parchment paper
- Rolling pin (or pasta roller to ensure consistent thickness)
- (optional) Toothpick to imprint center of each cracker

Ingredients:

<u>INGREDIENT</u>	<u>QUANTITY</u>
Sourdough Starter 'Discard'	60g
All-Purpose Flour	120g
Sea Salt	½ tsp
Garlic Powder	¼ tsp
Unsalted Butter (cold & cut into small chunks)	4 Tbsp
Gruyere Cheese (grated)	227g (8 oz)
Parmesan Cheese (grated)	2 Tbsp
Thyme	Leaves picked from 6 sprigs
Cold Water	3-4 Tbsp

Directions – Baking Day:

When you have about 2 hours, prep & bake as follows:

1. Combine all ingredients (except water) into food processor
2. Add 1 Tbsp of the water & pulse until tiny crumbs form
3. Add more of the water in Tbsp increments until dough comes together
4. Combine well, but do not overmix
5. Flatten dough into a disc, cover with plastic, & chill for at least 30 minutes

6. Divide the dough in half and roll out each half as uniformly thin as possible (consider doing this on a very lightly floured surface or on parchment paper to keep it from sticking)
7. Pre-heat oven to 325°F and line 2 sheet pans with parchment paper
8. Cut out dough into desired cracker shape (I used a small, round shot glass) and place them on the parchment-lined sheet pan
9. Using a toothpick, 'wiggle' a nice circle into the middle of each cracker
10. Chill the dough for 5-10 minutes before baking
11. Bake the crackers until puffed and a light golden brown in color – about 15 minutes or more, depending on thickness
12. Cool directly on the sheet pan
13. (Optionally) Sprinkle with extra thyme leaves to serve