



SPICY CHEESE CRACKERS



USED BRESC PRODUCTS



Red chilli puree 450g

INGREDIENTS

500
g



- 200 g Parmesan cheese, grated
- 30 g Bresc Red chilli puree
- 110 g flour
- 105 g egg white
- 1 egg
- salt and freshly-ground pepper

PREPARATION METHOD

Mix all the ingredients together well. Heat the oven to 160°C. Spread the mixture into the required shape. Bake the crackers for 10 minutes until golden-brown.