

# Quinoa Cheese Cracker

KOMPLET QUINOA BREAD 50

QUINOA BREAD 50	500 g
Rye flour	500 g
BAKING POWDER	20 g
Butter, unsalted, soft	300 g
Water	450 g
<b>Total</b>	<b>1.770 g</b>
<b>to incorporate</b>	
Cheese, grated	300 g
<b>Total to incorporate</b>	<b>300 g</b>

## Method of use:

Method:

Mix all ingredients for 2 minutes slow and 3 minutes fast in spiral mixer. Incorporate cheese (e.g. Gouda or Gruyere) at the end for approximately 1 minute. Slightly flatten the dough, cover and give 30 minutes bulk rest in the refrigerator.

After the resting time, roll the dough on 3 mm on the dough sheeter and cut in desired shape, e.g. 5x5cm. Moisten the surface and decorate with herbs, seeds, cheese or spices and place on tray with baking paper.

Bake for 15-20 minutes at 180°C - 200°C, depending on the size of the crackers until completely dry.

**MASTER TIP:** The crackers have to be completely dried out to guarantee the full flavor and an exceptional shelf life!



*Bake the best with something you love!*



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