



Cottage Cheese Crackers with Asian Herbs

🕒 20–30 Min   

Preparation

- 1 Preheat the oven to 200°C (392°F), achieves the best results from the rounds.
- 2 Wash the cocktail tomatoes, remove the juice and seeds and finely dice. Thinly slice the fresh basil and chives.
- 3 In a bowl, stir the cottage cheese, basil and chives with the flour. Season everything with a pinch of Kotányi Sea Salt and Rainbow Peppercorns to taste. Stir in 1 tbsp. of Kotányi Asian Herbs and stir again thoroughly.
- 4 Line a baking tray with baking parchment and drizzle with the olive oil. Shape rounds out of the mixture and place onto the tray. Bake in the preheated oven for around 8–10 minutes. Turn the rounds halfway through the cooking time and cover with the finely chopped tomatoes.

Ingredients 3 Portions

♦ = Kotányi Produkte

400 g	Cottage cheese
200 g	Cocktail tomatoes
160 g	Flour
1	Cup of basil, fresh
1	Cup of chives, fresh
1 tbsp.	Olive oil
1 tbsp.	♦ Asian Herbs
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Rainbow, Whole

