Cookies with hard cheese DŽIUGAS® and thyme



Ingredients

115 g	of butter
100 g	of grated cheese DŽIUGAS
250 ml	of flour
1/4 tablespoon	of pepper
1 tablespoon	of dried thyme

Preparation

Mix the butter with peppers. Add flour and the grated cheese DŽIUGAS. Mix and knead. Place in the fridge and leave for about 30 minutes. Roll out a sheet of dough, cut out the cookies of a desired shape. Sprinkle with thyme and bake in a pre-heated oven at 180 degrees. Simple as that!