
CHEESE AND SESAME WAFERS

For 4 persons

Preparation time: 5 minutes -

Cooking time: 10 minutes



Ingredients :

100g grated parmesan
100g mimolette «vieille» (aged) cheese
1 soup spoon of sesame seeds

- Preheat the oven to gas mark 4/5 (180°C).
- Grate the mimolette.
- Mix the two cheeses with sesame seeds.
- Cover a baking sheet with parchment paper and make well-spaced little rounds of the mixture, flattening them with the back of the spoon.
- Bake for ten minutes.
- Take the wafers out of the oven, carefully remove them from the paper and allow to cool and harden on a plate.