

# COOKIES WITH HARD CHEESE DŽIUGAS® AND THYME



## Ingredientai

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!