

Kazakh Cheese Pastries

*adapted from Cooking for Kaz: Meals for Hope, Volume 2
The Cooks Next Door*

Pastry:

1 1/2 c. flour
1/2 tsp. salt
1/2 tsp. cream of tartar
8 Tb. butter
1/4 c. ice water

Place flour, salt, cream of tartar, and butter in a food processor, Blend until texture is coarse and add water. Blend just until the mixture is combined and begins to mass together (add more water if needed). Place on plastic wrap, flatten to disk and wrap airtight. Refrigerate for at least 1 hour.

Roll dough on floured surface to 1/8 inch thickness. Cut out 24 circles with 3 inch water glass or biscuit cutter. Pleat edges of circles and fit in bottom of muffin tins. Preheat oven to 425 degrees.

Cheese filling:

1 egg
2 c. shredded cheddar cheese (I used sharp & 3-cheese blend)
3 T. grated parmesan cheese
2 Tb. parsley, chopped
2 T. chives, chopped

Beat egg in bowl. Add remaining ingredients. Spoon 2-3 tsp. filling in each pastry shell; spread level. Bake in preheated oven for 12-15 minutes or until the filling is golden brown. Cool on rack and serve warm.

*These could be made ahead, refrigerated and warmed in the oven.