



Making delicious mini cheese croissants



Ingredients

- 185 gr quark
- 450 gr flour
- 1 sachet of baking powder
- 1.5 tsp of salt
- 6 tbsp milk (cold, otherwise the baking powder will already work)
- 6 tbsp oil
- 4 egg
- 100 gram baby cheese herbs&garlic
- 100 gram baby cheese red chilli
- 100 gram young Gouda cheese
- 3 egg yolks
- 1 tbsp of milk
- Sesame seeds, nigella seeds, Italian herbs

Preparation

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Beat the cottage cheese with the milk, oil and egg and yolk.

Mix flour with baking powder and salt and add that (you may need a little more flour if it sticks too much). Mix until a soft and smooth dough forms (no kneading required). Put into a plastic bag and let rest in the fridge for 15 minutes.

Cut the cheese into small strips. Divide the dough into balls and roll each into a circle. Cut up to 8 points from each circle and put some pieces of cheese on the wide side. Roll up each point tightly and bend into a croissant (make sure the point is at the bottom, otherwise the shape will open).

Place them on a baking tray lined with baking paper. Brush with egg yolk and sprinkle with sesame seeds, nigella seeds or Italian herbs. Bake them at 200 degrees until done in about 15 minutes.

Thanks for this delicious recipe [@ellouisacooking](https://www.instagram.com/ellouisacooking)