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Arina & Cracked Pepper Crackers with Fennel & Pomegranate Salad

Yield: approximately 40 crackers

ingredients

- 1 cup white rice flour
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 3 tablespoons cold unsalted butter, cut into small pieces
- 1 packed cup shredded goat's milk gouda cheese (Arina brand recommended)
- ½ cup cream
- water as needed
- Fennel & Pomegranate Salad, for serving
- about ¼ cup honey, for serving

preparation

Preheat oven to 300°F.

Combine the flour, salt, and pepper in the bowl of a food processor and pulse to combine. Add butter and cheese and pulse to combine. With machine running, add the milk, processing until dough comes together. Transfer the dough to a piping bag (or you can simply use a plastic sandwich bag with a corner cut off). Chill the dough in the fridge for 10 minutes.

Pipe tablespoonfuls of the dough onto a parchment-lined baking sheet. Tap the pointy tops of the crackers down with your fingertip, using a few drops of water so that the dough doesn't stick to your fingers. Bake, rotating the sheet once, for 30 minutes. Remove the tray from the oven and flip each cracker over. Bake for an additional 10 minutes. Transfer to a rack to cool. Dab tablespoonfuls of the Fennel & Pomegranate Salad on a paper towel to remove excess liquid and then place on top of each cracker, drizzling each one with a bit of honey.

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Fennel & Pomegranate Salad

Yield: enough salad for one batch of crackers

ingredients

- 1 bulb of fennel
- the seeds from half a pomegranate
- extra virgin olive oil as needed
- the juice of half a meyer lemon (which can be substituted with a regular lemon if necessary)
- kosher salt

preparation

Slice the fennel as thinly as possible (a mandolin is the best tool for the job). Toss together with the pomegranate seeds, enough olive oil to coat and the lemon juice. Season to taste with salt.