

Since 1905



Savory Curry Biscuits

Ingredients:

- 4 oz. Plain Flour
- 1 tsp. Curry Powder
- 2 oz. Butter
- 4 tbsp. Grated Parmesan Cheese
- 1 Egg, separated
- 2 tbsp. Milk
- 1/2 tsp. Salt
- 1/2 tsp. Woeber's Horseradish Mustard or Woeber's Sandwich Pals Jalapeño Mustard
- Cayenne Pepper

Instructions:

1. Preheat the oven to 425F, and lightly grease 2-3 baking sheets. Sift flour, baking powder and curry into bowl and rub in butter and Parmesan.
2. In another bowl, beat together the egg yolk, milk, salt, a pinch of cayenne and Woeber's Horseradish Mustard or Woeber's Sandwich Pals Jalapeño Mustard, then stir into flour mixture with a knife. Knead to smooth dough.
3. Turn onto a floured surface and roll out to 1/4 inch thickness. Cut into rounds with a biscuit cutter, place on the sheets and glaze the top of each biscuit with beaten egg white. Bake for 10 minutes. Cool on wire rack.