

Reypenaer snaps

How spectacular and delicious can something so simple be? These crisp snaps, known as *'kletskopjes'* in Dutch, made from 1-year old Reypenaer cheese, are just that! The snaps are ideal as an accompaniment to a drink or aperitif, or as a crisp and savoury element in a starter such as a carpaccio. It needs a little practice, but you will quickly get the knack of it.

Put 1/16 one-year old Reypenaer in the freezer so that it becomes firmer and is easier to grate. Grate the cheese very finely with a microplane and put the grated cheese back in the freezer. Oil a non-stick pan lightly with sunflower oil, put the pan on a medium heat and sprinkle a thin layer of the cheese over the pan. Turn down the heat immediately and allow the cheese to melt gently. Carefully turn it over with a palette knife and cook until golden brown. Remove immediately and use a cutter to cut out circles. Lay the snaps over a rounded surface to give them their typical curved shape. Allow to harden and cool and store in an airtight tin.

