Sesame-Miso Sandwich Buttons

12 small savory sandwich biscuits, from 24 baked sesame-miso coins | Active 35 min | Cook 25 min | Total 125 min

Ingredients

- 120 g all-purpose flour (1 cup)
- 30 g fine cornmeal (about 1/4 cup; weight controls)
- 75 g cold butter (5 tablespoons), diced
- 20 g plain pale miso (about 1 tablespoon)
- 1 large egg, 50 g without shell
- 15 g sesame seeds (about 1 1/2 tablespoons)
- 5 g sugar (about 1 1/4 teaspoons)
- 120 g/4 1/4 oz plain cream cheese, for filling
- 10 ml lemon juice (2 teaspoons), for filling

Set out

Oven, Two baking trays with usable 30 × 25 cm/12 × 10 in bases, Parchment, Two bowls, Scale, Fork and spoon, Cooling rack, Refrigerator, Rigid shallow 12 piece box and cooler, Small serving tongs

Allergens

Wheat, Milk, Egg, Soy, Sesame. Check labels and substitutions.

Make it

1. Rub butter into flour and cornmeal until coarse crumbs form. Beat miso, egg and sugar with the fork, then mix into the dry mixture with all the sesame seeds. Bring together without prolonged kneading. Cover and refrigerate 30 minutes; do not taste raw dough.

2. Heat the oven to 350°F/180°C. Divide the complete dough into 24 equal pieces, about 13 g each. Roll into balls and flatten to about 4 cm/1 1/2 in wide and 8 mm/1/3 in thick. Arrange 12 on each lined tray, at least 2 cm/3/4 in apart.

3. Bake 18-22 minutes, swapping tray positions halfway if necessary, until firm and golden at the edges, with no wet floury seam inside a split center biscuit. Miso can brown quickly; reduce heat slightly and extend baking if color runs ahead of the center.

4. Cool on trays 10 minutes, then on the rack at least 20 minutes until fully cold. Mix cream cheese with all the lemon juice. Divide the filling among 12 biscuits, about 11 g each, and top with the other 12.

5. Keep the 12 sandwiches refrigerated at 40°F/4°C or below until serving. No sesame coating, honey drizzle or additional filling is added after assembly.

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Bring it

Pack in a single layer in a rigid box inside an iced cooler, at 40°F/4°C or below. Unchilled assembly, travel and display together have a 2-hour limit, or 1 hour above 90°F/32°C.

Finish at the gathering

These are ready cold; no host oven or mixer is needed. Put 6 sandwiches on a small chilled plate, leaving the rest in the cooler. Bring a small serving tong that will not crush them.

Make it yours

The savory sandwich form works in any season. Keep them with the savory bites and label soy and sesame clearly so guests do not mistake them for sweet cream-filled cookies.

Ingredient labels

Flour, butter, egg, miso, sesame and cream cheese supply the listed allergens. Some miso contains barley or other grains; check its full label and cross-contact warnings. This is an original modern recipe, not an authenticity or religious-diet certification.

A useful detail

The 125-minute total allows mixing, 30 minutes dough chilling, up to 22 minutes baking, at least 30 minutes cooling and filling. Add a second full baking interval if the oven can take only one tray.

Another way

Use 10 ml lime juice instead of lemon juice in the filling.

For an explicitly different sandwich, use 120 g soft pasteurized goat cheese instead of cream cheese; milk remains an allergen.

Keep it well

Keep assembled sandwiches covered at 40°F/4°C or below and use within 24 hours for texture, or an earlier cream-cheese deadline. Follow the Bring it handling limits. Filled biscuits soften as they stand; plain fully cooled unfilled coins can be held airtight for 1 day.