

Cheese Straws



L Prep: 30 minutes

L Cook: 15 minutes

Serves: 6-8

Recipe info

Ingredients

Oil for greasing
100g plain flour
Pinch cayenne pepper
½ tsp mustard powder
50g butter
1 egg
50g mature cheddar cheese

Equipment

Baking tray
Pastry brush
Greaseproof paper
Weighing scales
Measuring spoons
Sieve
Large mixing bowl
Mixing spoon
Palette knife
Small bowl
Fork
Grater
Cling film
Rolling pin
Oven gloves
Cooling rack



Description

Delicious cheesy sticks, perfect for serving with dips or good to eat on their own as a light snack.

Method / What to do

1. Preheat oven to 200°C / gas mark 6.
2. Grease and line a baking tray with greaseproof paper.
3. Sift the flour and cayenne pepper together into the large mixing bowl. Mix in the mustard powder.
4. Using the palette knife, cut the butter up into small pieces.
5. Rub the butter into the flour using your fingertips, until it looks like breadcrumbs.
6. Carefully separate the egg and put the yolk into a small bowl. Beat the yolk well, using a fork.
7. Grate the cheese
8. Stir in the grated cheese and beaten egg yolk into the flour mixture. Mix well to form a smooth dough – add a little cold water if the dough is too dry.
9. Cover the dough in cling film and leave to chill in the fridge for 15 minutes.
10. Lightly flour the work surface and roll out the dough into a square of about ½cm thickness.
11. Use the palette knife to cut the dough into strips about 12cm long and 1cm wide.
12. Put the strips onto the baking tray and bake for 15 minutes until golden brown.
13. Remove from the oven and leave to cool for 5 minutes on the tray to prevent them from breaking, before transferring to the cooling rack.

Variation

- © Different additions can be made to the basic dough: replace the cheddar with parmesan, add 1 tsp mixed herbs or just have them plain.