

Cheese straws

Ingredients

6 sheets of puff pastry

500g cheese

Paprika

Method

1. Preheat the oven to 180oC
2. Grate the cheese.
3. Sprinkle cheese onto 3 sheets of puff pastry.
4. Sprinkle paprika on top of the cheese and cover with a sheet of puff pastry.
5. Press down on the top sheet of puff then roll the puff pastry out, you don't want it to thin.
6. Then cut the pastry into approx. 2 cm strips, once you have done that to all 3 sheets cut up the middle of each strip keeping them joined at the top.
7. Twist each strip and put on a lined baking tray.
8. Bake for 15 to 20 mins.