

Cheese Straws

Equipment

Mixing bowl, grater, rolling pin, measuring jug, measuring spoon, baking tray, baking paper, palette knife, flour dredger, baking paper, clingfilm, scales

Skills

Rolling out, weighing and measuring, pastry making, grating, baking, rubbing in.

Heat Transfer

Convection

Keywords

Preheat, Sift, Rub in, Breadcrumbs, Wrap, Line, Roll, Bake, Crisp, Golden.

Ingredients

100g Plain Flour

60g butter (diced)

50g cheese (grated)

Pinch of salt

Pinch of English mustard

Pinch of cayenne pepper

1 tbs egg or ½ egg yolk

4-5 tbsp cold water

Method

1. Preheat the oven to 190°C
2. Sift the flour and salt
3. Place the butter into the flour.
4. Use fingertips to rub in the butter to the flour until it resembles breadcrumbs
5. Stir in the grated cheese, mustard powder, cayenne pepper & egg yolk.
6. Add 4-5 tbsp cold water and form a firm dough
7. Wrap in clingfilm and place in fridge for 10 minutes
8. **Wash up**
9. Line a baking sheet with parchment
10. Lightly flour surface and roll the dough into a square
11. Cut 2.5cm strips from the dough to form cheese straws
12. Arrange the strips on the lined baking tray
13. Bake for 10-15 minutes until crisp and golden