



Cheese Straw Twists

Our cheese straws have always been a popular addition to our canape menu, I like to make them supersized, add chilli paste and for a bit of colour and make them into a cheese twist.

Ingredients

- Shop bought puff pastry
- Roughly 4 handfuls Grated strong hard cheese like parmesan
- 1 tsp spoon of chilli paste (add more if you like a stronger heat)
- ½ tsp of paprika
- 1 whisked egg yolk

Directions

- Combine the parmesan, chilli paste, paprika and egg together to make a paste
- Unroll the puff pastry, I tend to keep it in the paper it is packaged in for this step.
- Spread the egg and parmesan mixture all over the top surface of the puff pastry making sure to get right to the edges
- Using a knife, you want to cut the pastry in to 2cm wide strips using up all the pastry, once all the strips are cut - holding on to the top of a pastry strip twist the pastry until you can see a nice pattern
- Place your twists on a lined baking sheet and bake in a preheated oven to 190 c for 10 minutes.
- Leave them to cool thoroughly before wrapping them

Tip - to package them I like to wrap them in parchment paper with a Christmas ribbon wrapped around the middle with a bow.