

Cheese Straws



Makes Approx 40 -50 Cheese Straws

Hey, Mark here, back home in the UK there are two big bakery franchises, Cooplands and Greggs. Some things I have been missing are Greggs Steak Bakes and Cooplands cheese straws. So, when we had some leftover rough puff pastry from making the Steak Bakes, I knew just what I wanted to do with it.

So, the amount this recipe yields depends on if you're using leftover off-cuts or a full batch of puff pastry. So please use this as a rough guide, more than a real step by step recipe. These cheese straws are light, crispy on the outside, soft on the inside, and super cheesy!

Ingredients:

- 1 batch of Rough Puff Pastry or some frozen Puff pastry (homemade is best though ☐)
- Approx 3 cups cheddar/tasty cheese, grated
- Parmesan cheese

Method:

1. Preheat oven to 200°C (180°C fan forced)
2. Roll out your rough puff pastry into approximately 3mm thick rectangles
3. Sprinkle cheddar/tasty cheese onto the rectangle and press it gently into the dough using some plastic wrap.
4. Fold over 1/3 into the middle and then fold the other end over the first fold. This will ensure there is cheese throughout the dough.
5. Roll dough back into a 3mm thick rectangle.
6. Using a sharp knife or pizza wheel, cut the dough into strips around 3cm wide.
7. Place strips onto a baking tray lined with greaseproof paper
8. Sprinkle/grate on some Parmesan cheese
9. Bake for around 20 minutes or until golden brown.

Tip: These are best eaten warm on the same day they are made, but are still delicious the next day and can be stored at room temp in a zip lock bag or an airtight container.