



Cheese Straws with Parmesan & Rosemary

INGREDIENTS:

- 2 sheets puff pastry
- ½ cup parmesan cheese
- Dijon mustard
- Seas salt
- 1 egg
- Few sprigs rosemary



METHOD:

1. Pre heat the oven to 180°C and line a large baking sheet with silicone or baking paper
2. Lay the sheet of pastry out and spread a thin layer of Dijon mustard evenly over one half.
3. Finely chop rosemary (a few stalks) and scatter this evenly over the mustard
4. Grate parmesan cheese (just under half a cup) and sprinkle this on top of the rosemary and Dijon (a light sprinkle of seas salt is entirely optional here)
5. Fold the pastry over the filling and using a rolling pin gently roll over it so as to 'glue' the top and bottom and filling together
6. Brush the surface of the pastry rectangle with a lightly beaten egg
7. Cut the pastry into thinnish strips (using a pizza cutter is best for this)
8. Twist the strips twice and place them on a baking tray allowing a little space in between as the pastry expands during baking
9. Bake for 20 minutes until the pastry is golden brown
10. Allow to cool before serving