INGREDIENTS

❤️ 350g pack of ready-rolled PUFF PASTRY
❤️ 4 handfuls of GRATED CHEESE (parmesan works well!)
❤️ 1 handful of FLOUR, to roll pastry on

INSTRUCTIONS

1. Pre-heat the oven to 220°C (gas mark 7).
2. Unroll a sheet of PUFF PASTRY.
3. Scatter over a couple of handfuls of GRATED PARMESAN.
4. Fold the PUFF PASTRY in half.
5. On a lightly floured surface, roll out to the thickness of a £1 coin.
6. Cut into 1cm strips, then twist the strips 3–4 times.
7. Lay on a baking sheet, scatter over more CHEESE.
8. Bake in the oven for 12 minutes, or until golden.
9. Once cool, your cheese straws are ready to eat!

VOILA!

For a sweet alternative, use 120g of SUGAR and one tsp of GROUND CINNAMON instead.

A SUPER SIMPLE SAUCY TREAT!