

Cheese Straws

APPETIZER

Ingredients

- 1 block frozen puff pastry, thawed
- 8.8 oz Truly Grass Fed Aged Cheddar, finely grated
- 2 egg yolks
- 1 tbsp water
- 1 tbsp poppy seed (or another seed of your choice)

Instructions

1. Preheat oven to 375° F. Line 2 large sheet pans with parchment paper.
2. Roll out puff pastry to approximately 1/8" thickness. Beat egg yolks and water together, then brush all over pastry dough.
3. Sprinkle cheese and seeds evenly all over dough.
4. Slice dough into 1 cm thick strips. Twist each strip and place on baking trays 3 cm apart.
5. Bake for 10-15 minutes or until golden brown. Transfer to a wire rack to cool. Can be served warm or at room temperature.



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