

# Cheese Straws

## Ingredients

150g / 6oz plain flour  
75g / 3oz block margarine  
50g / 2oz grated cheese  
1 egg + 1 tablespoon cold water

## **Optional flavourings / toppings:**

Pinch mixed herbs – to add to pastry  
Beaten egg to glaze  
Sesame or poppy seeds to top  
Extra cheese to top

## Method

1. Heat oven Gas 6 / 200°C.
2. Place flour and margarine in a mixing bowl, rub in until mixture resembles breadcrumbs, or make pastry in the food processor for 10 seconds.
3. Add grated cheese and/or herbs.
4. Beat egg and water together, stir into flour mixture, using a table knife, until it begins to form a dough.
5. Gather dough together with one hand and put onto lightly floured table.
6. Shape and roll into a rectangle, until pastry is the thickness of a coin.
7. Cut into strips 1.5 – 2cm wide, brush with beaten egg.
8. Sprinkle with sesame seeds, poppy seeds or extra cheese.
9. Twist twice, before placing on baking tray.
10. Bake for 15 mins, or until golden brown. Lift off carefully to cool.