

Simple Cheese Straws - Recipe

Ingredients

- 100g plain flour
- pinch salt
- 1 tsp smoked paprika pepper
- 50g butter or hard margarine
- 50g Lancashire cheese, grated (or Cheddar/Red Leicester)
- 1 egg yolk
- A little cold water to mix



Method

- 1) Sift the flour into a bowl with the salt and paprika pepper.
- 2) Rub in the butter or margarine, using fingertips, until the mixture resembles fine breadcrumbs. Then stir in the cheese.
- 3) Add the egg yolk and then bind together, use a tablespoon to add a little cold water to form a stiff dough.
- 4) Roll out the dough thinly on a floured board and cut into 7.5cm strips. Cut each strip into thin straws, twist along length.
- 5) Arrange the straws on a greased baking tray and bake at 200°C (gas mark 6) for 10-15 minutes until golden brown.
- 6) Leave the straws to firm up on the baking tray, then transfer to a cooling rack to cool completely.

Alternatively

Use the same pastry to make 12 tartlets.

Bake blind for 10-15 minutes. Allow to cool.

Combine 75g chopped prawns with 175g cream or cottage cheese.

Fill each tartlet with the mixture