



Cheese straws made with Grana Padano

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Method – makes approx 18 straws

Ingredients

75g Grainy Mustard
75g Dijon mustard
5g Paprika
200g Grated Grana Padano
1 Packet of puff pastry

- Roll the pastry out to 3mm thickness and then cut into a rectangle, 9.5 inches x 15 inches. Throw away the excess pastry.
- Mix the 2 mustards together in a bowl and spread evenly onto the pastry.
- Mix the grated Grana Padano and paprika together and sprinkle half over evenly over the pastry.
- Cut the pastry into 2cm wide lengths making approx 18 strips in total.
- Chill for 15-20 minutes on a tray before rolling for the cheese straws.
- To roll: sprinkle the remaining cheese onto a flat surface, taking one strip at a time hold both ends and twist the strip towards the middle, then roll on the surface to make sure that they are twisted tightly.
- Once you have rolled all the straws cut them into 12inch lengths, discarding the ends.
- Place on a non-stick baking tray and cook at 180C for 10 – 15mins until golden brown.
- Leave to cool on the baking sheet for 5mins before removing to a cooling rack to cool completely.
- Store in an airtight container in a cool dry place.

NB: Do not pack whilst still warm because they will go soggy!

“Our best seller yet! These cheese straws have been eaten all over the world and people love them! The rolling of them needs a bit of patience but once you get ‘the knack’ there will be no stopping you!”

Lyndy