

Puff pastry Suisse cheese sticks

Recette pour 4 personnes

Description

Twisted cheese sticks with a pronounced Swiss cheese flavour.

L'idée déco

Egg wash: Egg wash is a mix of eggs and a bit of water. You can apply egg wash with a brush, and this is what allows the pastry to get a nice golden brown color.

Ingrédients

Cheese sticks

- 1 Unit(s) Sheet of puff pastry
- 350 Gr Swiss cheese
- 20 Ml Water
- 1 Unit(s) Egg

Préparations

Temps de préparation **30 mins**

Cheese sticks

Roll out a piece of puff pastry. Lightly splash it with water, just to moisten the surface. Generously sprinkle the grated Swiss cheese over the surface of the pastry dough. Fold the dough in two, lengthwise, and apply medium pressure with your hands to stick both sides together. Brush on the egg wash and then cut 0.5cm bands of pastry.

Place a band in front of you, perpendicular to yourself. With one palm on each end of the pastry, roll it in opposite directions with either hand, so as to make the pastry twist.

Cooking the cheese sticks

Place the twisted cheese sticks on a baking sheet with oven proof parchment paper, making sure to have at least 3-4 cm in between each stick, which will allow them to puff up in the oven. Place the baking sheet in the oven for approximately 15-20 minutes or until golden brown.

Bon appétit!