

Parmesan and Paprika Cheese Straws

Servings: 10-25

Prep Time: 5min

Cook Time: 10min



Ingredients

- 400 g puff pastry; thawed
- 1 egg; lightly whisked
- 5–10 ml salt flakes (or ½ tsp. fine salt)
- 10 ml paprika
- ⅓ cup finely grated Parmesan cheese

Directions

1. Preheat oven to 220°C. Line a baking tray with non-stick baking paper.
2. Unroll puff pastry. Brush with egg, then sprinkle with salt, paprika and cheese.
3. Use a rolling pin to carefully flatten the toppings.
4. Use a pizza cutter to neatly cut the pastry sheet into long straws (in the width).
5. Twist each straw and place it on the lined baking tray (you might have to do two batches).
6. Bake each batch for about 10 min. or until golden brown but not too dark, then remove from the oven and leave to cool.
7. Serve at room temperature.