

THE THYMES

recipe

MUSTARD AND CREAM CHEESE BREAD STICKS

Makes 30-40 sticks depending on length

155g plain flour

Pinch of salt

½ teaspoon powdered mustard

Dash of paprika

60g butter

Cold water (about 80ml), to mix

60g cream cheese, softened

Freshly ground black pepper

½ teaspoon yellow mustard seeds, cracked

- Preheat oven to 200°C and grease a baking tray or line with baking parchment.
- *This step may be done in a food processor.* Put flour, salt, mustard and paprika in a bowl and mix well. Rub in butter so that mixture resembles fine breadcrumbs, then add water, a little at a time, to form a stiff dough. Knead lightly and form a disk. Roll out on a floured surface to a rectangle 5mm thick.
- Spread cream cheese even over half the dough. Fold over the other half to completely cover cheese. Sprinkle with black pepper and cracked mustard seeds. Roll out again until 5mm thick and the cheese just begins to show through. With a floured knife or pizza wheel, trim edges, then cut dough into sticks 5mm wide and as long as you like. (I got 32 sticks between 23cm and 30cm long.)
- Transfer to prepared tray and bake until lightly browned, about 10 minutes.

Mustard and Cream Cheese Bread Sticks was posted by Marty Thyme on Sept 5, 2011 at martythyme.blogspot.com