GARDEN TO TABLE

RECIPE: Cheese straws – Treats from Little and Friday: Kim Evans

VOLUNTEER NOTES :

What to collect	**Ingredients**
Baking trays Baking paper Pastry brush Chopping boards Chefs knives Pizza cutter ruler	2 sheets flaky pastry 3 C grated cheese 1 C chopped rosemary Egg wash (2 eggs and 2T cream) Flaky sea salt

1. Preheat the oven to 200°C
2. Line 2 baking trays with baking paper
3. Lay the pastry sheets on a lightly floured bench and paint the entire surface with egg wash
4. Sprinkle with cheese and rosemary right to the edges. Season lightly with salt
5. With a sharp knife or pizza cutter, slice the pastry into 3cm wide strips
6. Grasp both ends of a strip and twist each end in opposite directions. Repeat with all strips.
7. Place on the baking tray, making sure the straws are at least 5cm apart
8. Bake for 15 – 20 minutes, or until cheese is melted and pastry golden.

NOTES:

To prevent the straws from collapsing as the cheese melts, pinch the pastry together along the edge of each straw.