



PUFF PASTRY CHEESE STRAWS

INGREDIENTS

- 14 ounce box puff pastry
- 1 large egg
- 1 tbsp water
- 1 cup freshly grated gruyere cheese
- 1/2 cup freshly grated parmesan cheese
- 1/2 tsp paprika

INSTRUCTION

1. Preheat the oven to 375F. Line a sheet pan with parchment paper if desired (it's not necessary, there is enough fat to prevent sticking but it will make clean up a breeze!)
2. Roll out the puff pastry so it is smooth and no creases. Whisk the egg with the water and generously brush the puff pastry with the egg wash.
3. Sprinkle the entire surface with the paprika and then cheeses. With a rolling pins or your hands, press the cheese and spices into the puff pastry.
4. Cut the pastry into 1/2 - 3/4 inch thick strips using a pizza cutter or knife. Twist each strip multiple times and lay it on the baking sheet.
5. Bake for 15 – 20 minutes until golden brown and puffy.