

AUTUMN SHOW 2019

CHEESE STRAWS – MEN ONLY

Ingredients

115g (4oz) plain flour

½ teaspoon salt

Pinch dry mustard

85g (3oz) butter

85g (3oz) mature cheese, grated

A little beaten egg

Method

Preheat the oven to 200c/180fan/400f/gas6. Lightly grease 2 baking sheets.

Sieve together flour, salt and mustard into a bowl.

Rub in the butter until the mixture resembles fine breadcrumbs.

Stir in the cheese then add sufficient egg to give firm a dough.

On a lightly floured surface, roll the dough out to ½” thickness and cut into 5” narrow strips.

Arrange the strips on the baking sheets and bake in the oven for about 10-15 minutes until golden brown.

Leave to cool on the trays for a few moments then lift off with a metal spatula and finish cooling on a cake rack.

