

Cheese Twists

10 minutes of preparation time

20 minutes to cook

Makes 36

Ingredients

320g of ready-rolled light puff pastry

1 tablespoon of English mustard powder

20g of parmesan cheese (or vegetarian hard cheese)

Sea salt and freshly ground black pepper

1 egg, beaten

Method

Preheat the oven to 190°C (Fan 170°C/Gas Mark 5) and line two baking trays with baking parchment

Lay the puff pastry out flat on a clean surface or a large board

Mix the mustard powder with half a teaspoon of water to make a spreadable paste.

Brush the paste over the whole surface of the pastry using a pastry brush.

Using a fine grater, grate the parmesan over the pastry evenly.

Season the pastry well with sea salt and pepper.

Fold the pastry in half lengthways and then cut the pastry into 36 strips widthways.

Carefully take each individual pastry strip and twist it several times before laying one on the lined baking trays. It is important not to overcrowd the baking trays with them as it will spread.

Brush the beaten egg over each twist and bake them in the oven until 20 minutes until golden.

This is the recipe that I have chosen to write about because we as a family have been making it for a long time. I always made homemade ones of these from when I was a child and we continue to make these to this day.

Luke
Flipside and PSG