

Mini Cheesy Sticks

Makes approx. 26

Preparation time: 7 mins

Cooking time: 12 mins

Ingredients:

350g pack ready-rolled puff pastry

150g Cathedral City Mild

Handful flour, to roll pastry on



Method:

- 1 Pre-heat the oven to 220°C/ 200°C, 425°F, Gas 7.
- 2 Scatter the flour over the work surface. Unroll the puff pastry, scatter over most of the grated cheese, and then fold the pastry in half.
- 3 Roll out to the thickness of a £1 coin. Cut in half width ways and then cut into 1cm strips. Twist the strips 3-4 times. Lie on a baking sheet, scatter over more cheese and bake for 12 minutes, or until golden.
- 4 Leave to cool, and store in an airtight container for up to 2 days.