

Cheese Straws



Equipment

Mixing bowl



Chopping board



Grater



Scales



Rolling pin



Baking tray



Cooling rack



Sieve



Measuring jug



Measuring spoons



Pastry brush



Palette knife



flour dredger



Ingredients

40g butter or margarine



250g self raising flour



125ml water



75g hard cheese



1 x 5ml spoon mustard powder



Method

1. preheat oven to gas mark 6/200



8.

2. Line a baking tray with parchment.



9.

3. Sieve flour and mustard into bowl.



10.

4. Rub in the margarine.



11.

5. Grate the cheese.



12.

6. Stir in the cheese.



13



7. use a palette knife to form a dough add cold water to bind mixture



Place the dough on a lightly floured surface.



Roll out the dough to rectangle shape about 1cm thick.



cut into strips using palette knife



Brush with milk or egg.

Place the straws on a baking tray.



Bake for 15 minutes, until golden brown.



Allow to cool on a cooling rack.