

## Cheese Straws

3 ozs	self raising flour
1 ½ ozs	margarine
2 ozs	cheese
½ level teaspoon	salt
Pinch	pepper
	cold water
½	egg yolk

Light the oven. Gas Reg 7 – Electric 425°F

Grate the cheese.

Sieve the flour, salt and pepper into the mixing bowl. Put the margarine into the mixing bowl with the flour and chop up roughly with the palette knife. Stir once with the palette knife and then rub in fat until like fine bread crumbs. Stir in the grated cheese.

Sprinkle 4 tsp of water and egg (beaten together to form a paste) over mixture and stir in with the palette knife.

Stir in water 1 tsp at a time until you have a ball of pastry.

Cut pastry in half. Roll 4 inches wide. Cut into strips.

Glaze with egg.

Bake for 6 minutes.

## Tips

Margarine	Bertoli
Cheese	M&S No 7 Cornish Cruncher Barnstormer
Salt	Lo salt Use ½ the quantity stated in recipe
Pepper	Black or white – I use more than a pinch
Egg/water	I usually sprinkle 2 tablespoons on the dry mixture in one go.
Pastry	Height – approx ½ cm Width – approx 1cm (makes approx 27 cheese straws)  I only cut the pastry in half when I make double the quantity stated in recipe.
Tray	Base measuring 14 x 11 inches will hold the 27 cheese straws (3 rows of 9)
Baking time	I do 2 lots of 3 minutes and at half-time take the opportunity to turn the tray round. After the 6 minutes there may be the need to leave in the oven for another minute.