

Cheese Straws

Written by Sanjeev Kapoor

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Ingredients for Cheese Straws Recipe

- **Processed cheese 50 grams**
- **Puff pastry dough 50 grams**
- **Refined flour (maida) for dusting**
- **Milk 2 tablespoons**
- **Paprika powder 1 teaspoon**
- **Butter for greasing**

Method

Step 1

Preheat the oven at 180° C.

Step 2

Dust some refined flour on the work top and roll the dough into half inch thick sheet.

Step 3

Trim the uneven edges to get proper rectangle shape.

Step 4

Brush milk on top of the sheet and grate cheese over it. Sprinkle paprika powder and press lightly.

Step 5

Cut it into half centimeter strips.

Step 6

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Grease the baking tray with butter. Twist each strip and place it on the baking tray. Put the tray in the preheated oven and bake for ten to twelve minutes.

Step 7

Remove from oven and arrange the strips on a serving plate. Serve at room temperature.