

## Cheese Straws

Makes 24

100g (3½oz) Butter

150g (5¼oz) Mature Cheddar Cheese

100g (3½oz) Plain Flour

1 Egg Yolk

Freshly Ground Black Pepper

1. Mix Flour and pepper in a bowl. Cut the butter into little cubes and rub them in the mixture with your fingertips. When the butter has almost disappeared into the flour and you have a crumbly mixture, stir in the egg yolk.
2. Gather the pastry into a ball of dough. Dust the work surface with plenty of flour. Carefully roll out the cheese dough into a rough square about 5mm thick. With a sharp knife cut the square into strips and place them on a greased baking tray leaving a small space between each strip.
3. Bake in a preheated oven at 220°C for about 8 minutes until the lightly browned. As they will be fragile when removed from the oven leave them to cool on the baking tray for about 5 minutes then gently remove.