

CURRY LEGEND CHEESE STRAWS

Easy and quick to make, these cheese straws are the perfect thing for getting the kids involved in the kitchen. Make a double batch and you can pop them in the oven to reheat for 5 minutes whenever you have unexpected guests!

Prep
30 mins

Cook
10 mins

Heat


Makes
About 30
straws

100g **cold butter** - cut into small cubes

100g **strong cheddar** - finely grated

1 **egg** (any size) - beaten

175g **plain flour**

4 tsp



HALDI BLEND

2 tsp



JEERA BLEND

- 1** Rub the butter into the flour until the mixture resembles breadcrumbs
- 2** Mix in the cheddar, 4 tsp **HALDI BLEND** and ¼ tsp salt
- 3** Mix ½ of the beaten egg with 50ml water
- 4** Mix the egg/water mixture into the flour mixture until the dough combines into a coherent ball (add a small splash more water if too dry or a bit more flour if too sticky)
- 5** Wrap the dough in clingfilm or a bag and chill in the fridge for 20 minutes
- 6** Preheat the oven to 190°C/gas mark 5
- 7** On a floured surface roll the dough into a rectangle 50cm x 20cm and about 4mm thick
- 8** Brush the remaining egg over the dough then sprinkle with 2 tsp **JEERA BLEND**
- 9** Cut the dough widthways into 15mm strips
- 10** Place on baking parchment onto baking trays then bake for 10 minutes or until golden brown and crisp
- 11** Best served still warm from the oven or allow to cool then place in an air-tight container where they'll keep for a few days



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EXTRAS
#19

ALSO WORKS A TREAT WITH...

- Any strong grateable cheese

RAISE YOUR GAME BY...

Twisting the straws a few times before baking



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