**Cheese Twists**

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| ***Ingredients*** | ***Equipment*** |
| 1 sheet of puff pastry | pastry brush |
| mixed herbs | fork |
| 1 egg | sharp knife |
| 25g parmesan cheese | baking tray |
| 75g cheddar cheese |  |
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***Method***

1. Prepare yourself and your work area. Get equipment out.
2. Crack the egg into the foil dish and mix up with the fork.
3. Open out the pastry and lie flat on top of the greaseproof paper.
4. Using the pastry brush coat the surface of the pastry with beaten egg.
5. Sprinkle with herbs
6. Cover the pastry with an even layer of both cheeses, press the cheese down onto the pastry so it sticks.
7. Cut the pastry into thin strips (you should get 10-12 strips)
8. Fold the strips in half long ways so the cheese mixture is inside.
9. Twist the strips and place on the baking tray.
10. Brush the straws again with the beaten egg and place into pre-heated oven for 15 minutes or until golden brown.

