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Cheese and sesame seed straws



Ingredients

200g self-raising flour
Sprinkling of cayenne pepper
125g butter
150g parmesan cheese
2 eggs
A little milk
Good pinch of mustard powder
Sesame seeds

Preparation

- 1 1. Sieve the flour into a large mixing bowl and mix in the cayenne pepper.
- 2 2. Cut the butter into small pieces and rub in.
- 3 3. Grate the parmesan cheese into the mixture and mix well.
- 4 4. Beat the egg and mustard powder together then add to the mixture and bring it together into a dough.
- 5 5. Knead the dough gently and roll out on a floured surface. Cut into straw shapes, brush with a mixture of beaten egg and milk and sprinkle with sesame seeds, pressing them in lightly with the rolling pin.
- 6 6. Place the cheese straws on a greased baking sheet. Bake in a preheated oven, about 180 degrees (depending on your oven), for 15-20 minutes.

Cooks Note
