

CHEESE STRAWS BY JAMES MARTIN

INGREDIENTS

FOR THE CHEESE STRAWS:

250g cubed chilled butter

250g plain flour

115ml chilled water

1 egg yolk

Approx. 200g cheddar

Approx. 200g parmesan

Small bunch of fresh thyme

Sea salt



METHOD



STEP 1. Place the butter and flour in a large bowl. Gradually add the water, bringing the mixture together until it forms a dough. Do not work the butter into the flour.

STEP 2. Roll the dough into a long rectangle. Fold the outer edges into the middle, then fold in half. (You will see that the butter is still visible in the pastry, this is what you want).

STEP 3. Turn the dough 90° and repeat Step 2. You need to do this 3 times in total.

STEP 4. Wrap in cling film. Chill for 15 minutes in the freezer (fridge if you have more time). Meanwhile, preheat the oven to 200°C and prepare a baking tray with a silicone sheet.

STEP 5. When the pastry is chilled, roll it out into a rectangle on a lightly floured surface, and then trim it down to approximately 30 x 30 centimetres.

STEP 6. Brush the surface of the pastry with the egg yolk. Take a block of cheddar, and liberally grate over the egg washed pastry. Repeat with parmesan cheese. Finely chop the thyme, and sprinkle on top of the cheese.

STEP 7. Take a sheet of cling film, place over the pastry and press down with a rolling pin. (To ensure that all the toppings stick to the pastry.) Then sprinkle very generously with sea salt.

STEP 8. Slice the pastry lengthways into ten equal strips. Gently pick up each end and twist, to form a spiral effect on the pastry strip.

STEP 9. Place onto the baking tray, gently pressing down each end to ensure that it doesn't unfurl.

STEP 10. Bake for 13 minutes or until the pastry is crisp and golden brown. Leave to cool on a cooling rack, and enjoy!