

# CHEESE STRAWS

## OVERVIEW

17-001

## INGREDIENTS

### Group Pastry

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH PASTRY MIX	0.500	100.00
Butter	0.180	36.00
Eggs	0.055	0.20
Water	0.195	39.00
Total Weight:		0.930

### Group Filling

Ingredient	KG	%
Cheddar Cheese (grated)	0.075	-
Parmesan Cheese	0.040	-
Italian Herbs Seasoning	0.000	-
Total Weight:		0.115

**Yield:** 34 pieces

## METHOD

How to do it:

1. Place Bakels Gluten Free Health Pastry Mix into a large bowl and cut in butter until it resembles fine bread crumbs.
2. Mix together water and egg and pour into dry mix.
3. Mix together until dough forms.
4. Turn out onto bench and knead to a stiff dough.
5. Chill overnight for best result.
6. Roll pastry out into a rectangle. Sprinkle grated cheese, parmesan and Italian Herbs Seasoning onto the middle of the pastry.
7. Cover the cheese and herbs by folding the top and bottom quarters.
8. Sprinkle more cheese and herbs on the bottom half and fold again.
9. Using rolling pin, gently roll the pastry to compact cheese.
10. Cut into 1 cm x 10 cm sticks and place flat onto a lightly greased baking tray.
11. Bake at 180°C for 12-15 minutes or until golden brown.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Biscuits & Crackers



## FINISHED PRODUCT

Biscuit