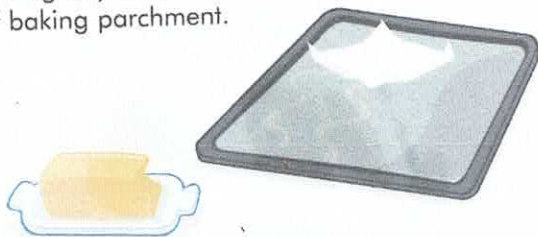


Cheesy Straws

1. Grease a baking tray with a little butter and cover it with a piece of baking parchment.

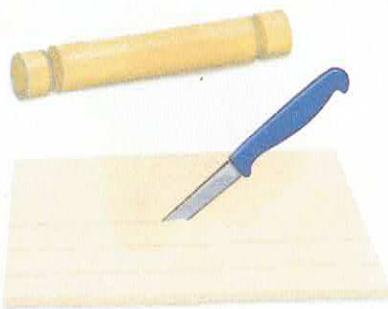


2. Grate the cheese into a bowl and then sift in the flour with a sieve.



3. Cut the butter into small cubes and rub them into the mixture with your fingers. When the mixture is crumbly and the butter has almost disappeared, stir in the egg yolk.

4. Next, roll the pastry into a ball. Then, dust the work surface with plenty of flour and roll out the pastry into a rough square that is 5 mm thick.



5. Cut the square into strips and transfer them onto the baking tray. Ensure that you leave a small space between each one.



6. Ask an adult to place the baking tray into a preheated oven and bake for about 7 minutes or until the cheesy straws are a pale golden brown.



7. Transfer the cheesy straws to a wire rack and allow to cool.