

Cheese straws

- 100g plain flour
- ½ tsp of mustard powder
- 50g BLOCK butter
- 50g cheese
- 4 tbsp cold water



1. Set the oven.
Line a baking tray with paper.



2. Using the rubbing in method, rub the butter, flour and mustard powder together.



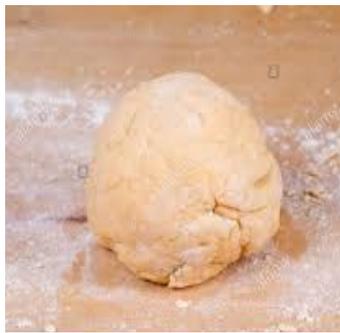
3. Grate the cheese and add it to your mixture.



4. Add 4 tbsp. of cold water to the mixture.



5. Mix the dough together with a palette knife.



6. Sprinkle flour on the surface and form dough into a ball.



7. Roll out the dough into a rectangle.



8. Slice the rectangle into even strips and place on your tray.



9. Bake for 10 minutes or until golden.