



cheese straws

adapted from [the great one \(ina garten\)](#) from [Barefoot in Paris](#)

2 sheets (1 box) frozen puff pastry (such as Pepperidge Farm),
defrosted overnight in the refrigerator
flour, for dusting
1 extra-large egg
1 tablespoon water
1/2 cup freshly grated parmesan
1 cup finely grated gruyere cheese
1 teaspoon minced fresh thyme leaves
1 teaspoon kosher salt
freshly ground black pepper
1/2 tsp paprika

preheat the oven to 375 degrees.

roll out each sheet of puff pastry on a lightly floured board until it is 10- by 12-inches. beat the egg with 1 tablespoon of water and brush the surface of the pastry. sprinkle each sheet evenly with 1/4 cup of the parmesan, 1/2 cup of the gruyere, 1/2 teaspoon of the thyme, 1/2 teaspoon of the salt, 1/4 tsp paprika and some pepper.

with the rolling pin, lightly press the flavorings into the puff pastry. cut each sheet crosswise with a floured knife or pizza wheel into 11 or 12 strips. twist each strip and lay on baking sheets lined with parchment paper.

bake for 10 to 15 minutes, or until lightly browned and puffed. turn each straw and bake for another 2 minutes. don't over bake or the cheese will burn. cool and serve at room temperature.

<http://pickycook.com/appetizersandsnacks/CheeseStraws.aspx>