

Cheese Twists

Ingredients

1 ready-to-use sheet puff pastry

1 - 2 tablespoons tomato sauce

3 oz / 85g grated cheddar cheese

milk

Utensils

tablespoon

teaspoon

grater

rolling pin

knife

pastry brush

baking tray

Method

1. Heat oven to 220C/ gas 8.
2. Lightly grease baking tray.
3. Grate the cheese.
4. Unravel the pastry and cut in half.
5. Spread one piece evenly with the tomato sauce, then sprinkle the cheese on top.
6. Now place the other pastry sheet on top of the cheese to make a sandwich and press down well with a rolling pin.
7. Using a pastry brush, lightly brush over the top pastry sheet with a little milk.
8. Cut the pastry into about 8 equal strips, then cut each strip into three, so you have a total of 24 strips.
9. Carefully twist each strip and place on a lightly greased baking sheet.
10. Put in the oven for 15 minutes until golden.
11. Take out of the oven and leave for 10 minutes on the tray to firm up a little, then lift onto a cooling rack with a fish slice.
12. Serve warm or cold.