

Cheese sticks

PREPARATION 25 minutes
COOKING 10 minutes MAKES 30

155 g (5½ oz/1¼ cups) plain (all-purpose) flour	1 tablespoon finely chopped fresh oregano
100 g (3¾ oz) unsalted butter, chilled and chopped	1 egg yolk
100 g (3½ oz/¾ cup) grated Gruyère cheese	1 tablespoon sea salt flakes

Line two baking trays with baking paper. Put flour and butter in a food processor and process in short bursts until mixture resembles fine breadcrumbs. Add Gruyère and oregano and process for 10 seconds, or until just combined. Add egg yolk and about 1 tablespoon water, and process until the dough just comes together.

Turn the dough out onto a lightly floured surface and gather into a ball. Form 2 teaspoons of dough into a ball, then roll out into a stick about 12 cm (5 inch) long and place on the baking trays. Repeat with the remaining dough, then cover with plastic wrap and refrigerate for 15–20 minutes. Preheat the oven to 200°C (400°F/Gas 6).

Lightly brush sticks with water and sprinkle with the sea salt flakes. Bake for 10 minutes, or until golden. Cool on a wire rack and serve with dips or as part of an antipasto platter.

Note: Cheese sticks will keep for up to 1 week when stored in an airtight container.