



Sesame sticks

NIBBLEDISH CONTRIBUTOR

Ingredients

250 grams of wheat flour 3 spoons of minced herbst 125 grams of grated cheese
2 eggs 1/4 teaspoon of salt 125 grams butter, sliced black and white sesame seeds for
garnish

Instructions

1. Sift the flour, add herbst, cheese, one egg scrambled, salt, butter, mix well, knead uniform, smooth dough.
2. Put in the fridge for 30 min.
3. Roll out, 3 mm thickness, cut out long stripes.
4. Scramble second egg, brush each stripe with egg mixture, twist, place on baking tray and sprinkle with sesame seeds.
5. Bake in perheated oven till golden brown, about 10-15 min (temperature 200 C degrees).