



Quick Cheese Sticks

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 frozen puff pastries
- a heapful of cheddar cheese and parmesan cheese (or your favourite melting cheese)
- 2 pinches of salt

Instructions

1. Preheat your oven to 180°C. Let the pastries thaw slightly in room temperature.
2. Separate your cheeses into two portions.
3. Put a pastry on a chopping board. Sprinkle a generous amount of the cheeses and a pinch of salt all over one side of the puff pastry.
4. Layer the second pastry on top of the cheese-filled pastry. Using a rolling pin, flatten the pastries to ensure that they stick together and don't come off easily. Place the pastry onto a slightly greased tray.
5. Put the remaining cheeses and salt onto the top layer. Using a knife, gently cut into stick shapes. A slight indentation will do. You can cut through properly after it comes out from the oven anyway.
6. Bake in the oven for 20 minutes or until it's golden.
7. Remove from oven and cool slightly. Cut into sticks if you haven't already.
Enjoy!