

Miele

Cheddar straws with native pepper and spring onion salt

By Miele

20 minutes

Preparation Time

15 minutes, plus drying time

Cooking Time

12 serves

Serves



INGREDIENTS

Native pepper and spring onion salt

- 1 bunch spring onion, green part only
- 2 tbsp salt flakes
- 1 tbsp native pepper, such as Horopito in New Zealand or pepperberry in Australia

Cheese straws

- 375 g puff pastry, homemade or store-bought
- 100 g aged cheddar
- 2 tsp native pepper and spring onion salt

Miele accessories

- Perforated gourmet baking and AirFry tray

METHOD

Native pepper and spring onion salt

1. Place the spring onion greens onto a perforated baking tray and place into the oven on Drying function at 50°C for 5 hours, or until they crumble.
2. Blend or process the spring onion greens until fine, pulse with salt and pepper to combine.

Cheese straws

1. Divide the puff pastry in half and roll each half into a 25 cm square approximately 3 mm thick.
2. Using a microplane, finely grate the cheese directly over one half of the pastry. Sprinkle 2 tsp of the onion and native pepper salt evenly over the cheese.
3. Lay the second sheet of pastry over the top and use a rolling pin to flatten the pastry to 5 mm.
4. Preheat the oven on Fan Plus at 170°C.
5. Trim the edges of the pastry so you have straight sides. Cut the pastry into 4 mm strips and place onto two perforated baking trays.
6. Place the perforated baking trays on shelf levels 2 and 4 and bake for 15 minutes, or until golden.

Hints and tips

- This recipe makes a large quantity of straws. You could halve the pastry, using one half now and storing the other half in the freezer for later use.
- Use the remaining Native pepper and spring onion salt on a variety of recipes. It's delicious on everything.