



# 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
- 2 tsp native pepper and spring onion salt
- 100 g aged cheddar

### Miele accessories

- Perforated baking trays

## 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.