



Making your own Christmas cheese sticks



Ingredients

- 1 Green Pesto cheese by Henri Willig
- 1 Red Pesto Cheese by Henri Willig
- 1 Truffle cheese from Henri Willig
- 5 thin slices of Filo pastry
- Baking spray or olive oil

Preparation

You just make this ultimate appetiser snack yourself! In Christmas colours!!! How fun is that.

The colourful and amazingly delicious cheeses she used for this are from @henriwillig.

Recipe (for 20 cheese sticks) ?

1. Defrost the filo pastry.
2. If you are using your oven, preheat it to 220 degrees. If you use an airfryer, you don't need to preheat it.
3. Take one large piece of filo pastry. Spray it with baking spray on both sides or grease it very lightly with a little olive oil. Then cut it into quarters (so that you have 4 squares). Repeat this later with the rest of the filo pastry, giving you a total of 20 smaller pieces.
4. Place a strip of cheese on the edge of a piece of filo pastry. Fold the outer sides of the filo pastry over the cheese so that the ends are covered, and now roll the cheese all the way up in the filo pastry. Like rolling up a burrito.
5. Repeat this with all the pieces of filo pastry and strips of cheese.
6. Bake the cheese sticks for 3 minutes in your airfryer at 180 degrees (I find it works best!) or 4-5 minutes in your oven at 220 degrees. Until they are nicely golden brown!

Delicious with, for example, some sweet chilli mayonnaise! Enjoy ♥?

Thanks to @courgetticonfetti for the beautiful photos and delicious recipe.