



Making crispy cheese sticks from puff pastry with red pesto cheese



Ingredients

- 1 Red pesto cheese
- 1 Herb garlic cheese
- 1 Sparkling wine cheese
- 5 slices of puff pastry
- 1 egg

Preparation

Loes made these súper easy cheese sticks!

Defrost the slices of puff pastry.

Cut each slice of puff pastry into 5 strips.

Spread the beaten egg on the strips.

Then sprinkle them with our cheese. Loes used the red pesto cheese, the herb garlic cheese and the limited edition sparkling wine cheese. But any cheese will do, of course!

Place them in a preheated 200-degree oven for 20 minutes.

Let them cool for a while and then serve them, for example, alongside a delicious drinks board with a delicious cheese dip (like this plum star anise) or a bowl of soup.

Thanks Loes (@smullenmetloes) for your yummy easy recipe.