



# NANA JENNY'S KITCHEN

## Golden Rule Recipe "Cheese Twists"

These cheese twists are a great lunch box snack, after school snack or just a fun recipe for the kids to make.

### INGREDIENTS

- 2 slices puff pastry, thawed
- 1 cup grated parmesan cheese



### DIRECTIONS

1. Preheat oven to 180°C (160°C fan-forced). Cover a baking tray with baking paper and set aside.
2. Place one sheet of puff pastry on bench.
3. Sprinkle with parmesan cheese.
4. Place second sheet over the first and roll over the top with a rolling pin.
5. Cut the pastry into 2cm wide ribbons.
6. Place on baking tray and twist.
7. Bake for 10-15 mins or until golden.

### NOTE

If you want these really golden on the outside, you can brush them with beaten egg yolk or spray with canola spray.