

Chef Larry's Parmesan Sesame Straws

Yield: 12 - 16 Straws

Ingredients:

1 each Puff pastry dough sheet, 9"x 12"
1/2 cup Parmesan cheese, shredded
1/3 tsp. White or black sesame seeds
1/2 tsp. Paprika
1/4 tsp. Black pepper
1/4 tsp. Salt
pinch Cayenne pepper
1 each Egg. Beaten
1 tsp. Water
as needed Flour

Method:

Preheat oven to 375 degrees F. In a bowl, combine Parmesan cheese, paprika, black pepper, salt and cayenne pepper. Mix well and set aside. Whisk egg and water together to create "egg wash", reserve. Dust work surface with flour. Gently roll out puff pastry to slightly larger than original size. Brush dough lightly with egg wash. Sprinkle cheese mixture over 1/2 of the dough. Sprinkle withh sesame seeds. Fold pastry over and gently press down edges. Gently roll again to seal. With a knife or dough cutter, cut pastry lengthwise into 1/4 - 1/2 inch strips. Twist each strip into long "corkscrew" shapes and place on a lined baking sheet. Bake at 375 degrees F for 15 - 20 minutes or until golden brown. Remove from oven and cool at room temperature. Serve as an appetizer or part of a bread assortment.