



Parmesan-Oregano Puff Pastry Straws

Puff Pastry Straws Ingredients -

- 1 puff pastry sheet
- All purpose flour for dusting
- 4 tablespoon butter, melted
- 1- cups of parmesan cheese, grated finely
- 1 tablespoon (or to taste) of oregano (or other spice)
- 1 large egg, lightly beaten
- 2 teaspoons kosher salt



Puff Pastry Straw Instructions -

Preheat oven to 425 degrees with the rack in the center of the oven. Unfold pastry sheet on floured pastry cloth. If there are tears in the pastry sheet, use a little water to smooth cracks.

Roll out the dough into a smooth rectangle, about 1/8-inch thick. Brush the dough lightly with the melted butter using a pastry brush. Sprinkle the dough with 1 cup of parmesan cheese, oregano, and 1 teaspoon of the salt. With the short side of the dough facing you, fold the dough in half, bringing the top edge down toward you. Brush the surface of the dough with the egg. Sprinkle the remaining 1 teaspoon salt, oregano, and 1/2 cup of parmesan cheese. Using a very sharp knife cut the dough vertically into 1/2-inch wide strips.

Transfer the strips to the baking sheet, spacing them evenly apart. Grab each end of the dough strip with your fingers, and carefully stretch and twist the strip in opposite directions, pinching the edges. Continue with the remaining strips of dough. Bake until golden brown, 10 to 12 minutes. Remove and let the straws cool on the baking sheet for 5 minutes until firm. Transfer to a wire rack or serving platter.

NOTE: The straws can be made with a variety of ingredients. Add black pepper or red pepper flakes to this recipe for a little extra spice. Poppy seeds or parsley are other good substitutes. The straws make a wonderful addition to a cheese, olive, and salami platter.

Wine Pairing Suggestion -

What you pair with the cheese straws depends on how they are served. If you are pairing with other cheeses and olives, let those ingredients dictate the wine pairing. You can always find a Lawrence Dunham Vineyards' wine to pair nicely.

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