

SPIRAL BREADSTICKS WITH TETE DE MOINE



INGREDIENTS: Yields: 32 Breadsticks

1 17.3 oz. box, ready to bake, puff pastry sheets, thawed
2 tsp. fresh rosemary, finely chopped
4 oz. Tete de Moine cheese, grated, (1 cup)
1/4 cup sun-dried tomatoes, finely chopped
Pinch cayenne pepper

1. STEP

Preheat oven to 400 degrees.

2. Step

Mix together the rosemary, Tete de Moine cheese, sun-dried tomatoes and cayenne pepper in a small bowl.

3. Step

Unfold one sheet of puff pastry. Spread half of cheese mixture evenly on top of dough then press lightly into dough.

4. Step

Fold dough lengthwise. Using a rolling pin, lightly roll the dough so the two layers join together.

5. Step

Using a sharp knife, cut dough into 1/2 inch strips. For each strip, press ends together to seal edges, and then twist into spirals.

6. Step

Place on a parchment covered baking sheet and bake for 15 minutes or until puffed and lightly browned. Transfer to cooling rack.

7. STEP

Repeat steps 3 to 6 with remaining cheese mixture and sheet of dough.