



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 method cheese sticks of puff pastry with red pesto cheese

Quick, simple, and oh so tasty: these cheese sticks with puff pastry and pesto cheese are a real treat for your taste buds. Loes shared this súper easy recipe, which transforms slices of puff pastry into crunchy stalks full of flavour. Spread them with beaten egg, sprinkle with your favourite cheese (red pesto cheese, herb garlic cheese, or anything else of your choice), and bake in a warm oven. Serve them alongside a drinks platter or a steaming bowl of soup for the ultimate taste experience. Cheers to Loes (@smullenmetloes) for this delicious and easy recipe!

Preparation

- 1: Defrost the slices of puff pastry.
- 2: Cut each slice of puff pastry into 5 strips.
- 3: Spread the bars the beaten egg.
- 4: 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!
- 5: Place them in a preheated 200-degree oven for 20 minutes.
- 6: 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.

Ready to make cheese sticks from puff pastry with red pesto cheese?

These cheese sticks are the perfect addition to any get-together or meal. With a variety of cheese varieties and a hint of pesto cheese, they bring a flavour explosion to the table. Quick to make, and even quicker to eat. Enjoy!