

## Rosemary & Anchovy Cheese Straws

*There's nothing more decadent than a warm cheese straw and a glass of English fizz to whet your appetite before a hearty Autumn supper. This is our favourite version thanks to its combination of rich melted cheese, earthy rosemary and salty anchovies.*

### DETAILS

- **Prep time:** 15 minutes
- **Cook time:** 10-12 minutes
- **Total time:** 25 minutes
- **Makes:** 16

### INGREDIENTS

- Plain flour for dusting
- 500g 'all butter' puff pastry sheet
- 1 egg, beaten
- 20g pack of rosemary (leaves picked and chopped)
- 50g Gruyère, grated
- 50g Strong Cheddar, grated
- 50g salted anchovy fillets

### METHOD

Preheat the oven to 220°C, gas mark 7. On a lightly floured surface roll the pastry sheet out until it measures approximately 25cm x 50cm. Brush the pastry with the beaten egg. Spread the anchovy paste and 25g of each cheese over half the pastry, leaving a 1cm border around the edge. Scatter half of the chopped rosemary over the cheese. Season with black pepper. Fold the other half of the pastry over to cover and lightly roll to seal and create a rectangle approximately 20cm x 40cm.

Brush the surface with the beaten egg and scatter with the remaining cheese. Trim the edges of the rectangle and cut into 16 x 2cm wide strips, then twist the strips and place on a parchment-lined baking sheet (or two sheets if necessary). Scatter over the remaining rosemary and bake in the oven for 10-12 minutes until puffed up and golden. Allow to cool slightly before serving.