

Black Pepper and Cheddar Cheese Straws

Ingredients

- 12 ½ ounces unsalted butter, room temperature
- 1 tablespoon kosher salt
- 1 ¼ teaspoon black pepper
- ½ teaspoon chile flakes, ground
- 1 pound 3 ¼ ounces pastry flour
- 1 cup crème fraîche
- 4 ounces parmesan, finely grated
- 7 ounces sharp cheddar, shredded
- Egg white for brushing
- Sea salt

Preparation

In the bowl of an electric mixture fitted with a paddle attachment, cream the butter, salt, black pepper and chili flakes on medium speed for 3-4 minutes. Lowered the speed and add the flour. Mix until it is the consistency of course meal. Add the crème fraîche and cheeses, mixing until the dough just comes together. You might need to transfer the dough to a floured surface and give it a few kneads to smooth it out. Roll the dough to be 3/16" thick between sheets of parchment. Place the dough into the fridge to chill until firm, at least an hour.

Preheat the oven to 350 degrees. Slice the dough into strips that are ½" wide. Place on a parchment lined sheet tray. Brush with the egg white and sprinkle with sea salt. Bake until very lightly browned, about 15 minutes.