

You will find the recipe on SMHW

1. Apron

2. Wash hands

3. Wipe down your area.

4. Collect equipment

5. Ingredients on the white food tray.

6. Fill your washing up bowl with hot soapy water.

7. Read the recipe



White food tray

Clear at front of the work surface

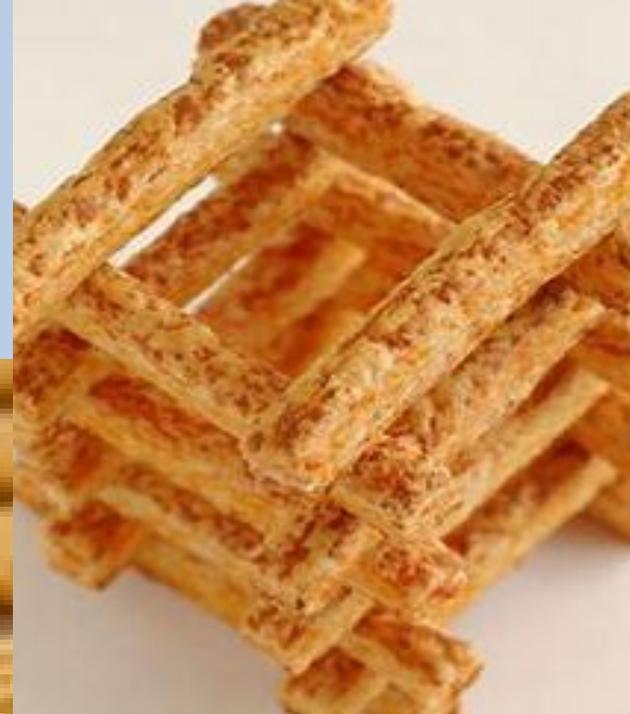
Collect equipment, put to the back of the work surface.

LQ: Can I create cheese straws, safely and hygienically?

Success Criteria:

1. I can make a smooth dough
2. I can roll and cut even shaped cheese straws.
3. I can use the oven safely
4. I can follow a recipe independently and hygienically

3 before
me



1. Preheat the oven to 200°C or gas mark 6.



2. Grease or line the baking tray with greaseproof paper.



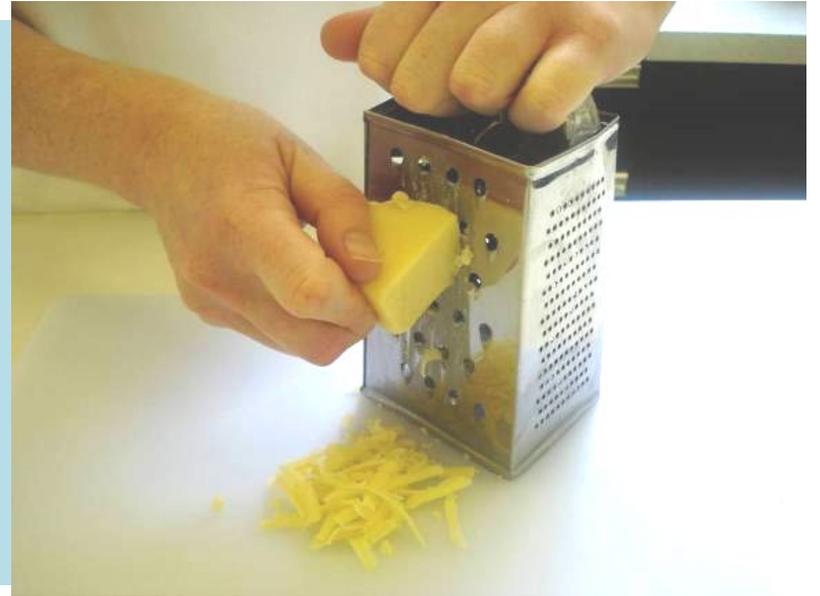
3. Sift the flour and mustard powder into the mixing bowl.



4. Using your fingertips, rub the butter or baking fat into the flour until it resembles fine breadcrumbs.



5. Grate the cheese.



6. Stir the cheese into the flour mixture.



7. Break the egg into a small bowl and mix.



8. Add little of the egg. Using the palette knife, mix to form a smooth dough, adding more egg if needed to help bind the mixture together. Do not add too much.



9. Roll out, on a lightly floured surface, to form a rectangle about 0.5cm thick.



10. Trim away the edges and cut into thin strips, about 1.5cm x 7cm, using the palette knife.



- 11. Place the straws on the baking tray.



- 12. Bake for 10 minutes, until golden brown.



13. Allow to cool before transferring from the baking tray onto the cooling rack.



LQ: Can I create cheese straws, safely and hygienically?

1. Clean and dry the equipment and sink.
2. Garnish your dish – **take a photograph.**

Please send me the photograph via SMHW

if you would like to show me

