



Stan's Scrumptious Star Cheesy Puffs

Ingredients

Ready-made puff pastry sheet

Flour for rolling

1 egg

50g grated cheddar cheese

Equipment

Rolling pin

Grater

Baking sheet

Small bowl

Fork

Pastry brush

Greaseproof paper

Star-shaped cutter

Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Line your baking sheet with greaseproof paper.
3. Flour your work surface and roll out the sheet of puff pastry.
4. Use a star-shaped cutter to cut individual shapes in the pastry.
5. Place the star shapes on the baking sheet.
6. Crack the egg in a small bowl and give it a quick whisk with a fork.
7. Using a pastry brush, give each star a thin coat of egg wash.
8. Sprinkle the grated cheese over the top of the pastry stars.
9. Bake in the oven for around 10-12 minutes until the pastry is golden brown.
10. The cheese stars can be eaten immediately or kept for up to 2 days in an airtight container.

