



## Ballybrado Cheese Sticks

### Ingredients

150g butter

1 egg yolk

4 tbsp. crème fraiche

Pinch of salt and pepper

250g Ballybrado Organic White Spelt Flour

200g mature Gouda, grated

### Method

1. Beat butter until fluffy.
2. Add egg yolk, crème fraiche, salt and pepper and mix until well combined.
3. Add flour and half of the grated Gouda and combine to a smooth dough.
4. Roll out the dough on a floured surface, approx. 3mm thick.
5. Cut out strips of dough, place on lined baking tray.
6. Baste with egg yolk and sprinkle with the rest of the grated cheese.
7. Bake at 220°C for approx. 12 minutes.

These cheese sticks are great if you're looking for a treat that's not sweet. Great with wine too!