



Bacon and cheese straws



- 2 sheets of Au Pain Doré flaky dough thawed
- 20g grated cheese
- 1 egg yolk
- 6 thin bacon slices
- 2 tablespoon tomato sauce
- Paprika
- Dry Thyme
- Salt flower

Preparation :

- Cut the border of the 2 flaky dough to form 2 big squares.
- Spread one square with tomato sauce.
- Cover with the grated cheese.
- Cut the bacon in 1cm wide stripes. Place them side by side on the cheese leaving a 2mm space in between.
- Cover with the other flaky dough square. Set aside in a cold space for 10 minutes.
- Preheat the oven to 375°F.
- Cut stripes of dough in between the bacon stripes.
- Twist each stripes in three or four twists and lay them on a cooking tray covered with parchment paper.
- In a small bowl, dilute the egg yolk with a little bit of water and lightly brush the straws.
- Season with salt flower and thyme.
- Bake for 25 minutes.
- Once out of the oven, lightly season with paprika and let them cool down.
- Will keep fresh in an airtight container.

And that's it, BON APPÉTIT !