

Cheesy Breadstick Twists

250g strong white bread flour
½ teaspoon salt
½ teaspoon sugar
7g sachet of easy blend yeast
2 tablespoons olive oil
125ml tepid water
100g butter
300g grated mozzarella, parmesan and cheddar mixed

Put the flour, salt, sugar and yeast into a bowl and mix. Make a well in the centre and add oil and water, gradually working in the flour to make a soft dough. Add a little more flour if the mixture feels sticky. Knead for 10 minutes until the dough is smooth and stretchy. Leave to rise in a bowl until doubled in size.

Heat the oven to 200C. Roll the dough into a large rectangle about a ½cm thick on a lightly floured surface. Melt the butter and brush all over the dough before topping one half with the mozzarella. Fold over the other half and seal well. Use a pizza cutter to cut into 3cm strips of cheesy dough. Gently take each strip and twist a couple of times. Put on a lined baking tray and cook for about 20 minutes until the dough is golden brown. Allow to cool slightly and then eat!

