



CHEESE & MARMITE STRAWS

Cook your favourite Clarence Court egg according to your liking, 6-7 minutes usually achieves a deliciously runny egg. Cheese and marmite straws are a great dippy egg dipper.

Prep time 10 minutes | Cook Time 20 minutes | Serves 4-6

1 sheet of pre-rolled puff pastry
2 teaspoons Marmite
70g grated cheddar cheese
1 Clarence Court egg, beaten

A few sprigs of thyme, leaves picked
A pinch of smoked paprika

Preheat the oven to 180c/gas mark 4/350f.

Line a baking sheet with greaseproof paper.

Spread the marmite over the sheet of pastry and scatter two-thirds of the grated cheese.

Fold the sheet in half and cut into thin strips.

Carefully twist each strip into a cheese straw and place on the lined baking sheet.

Brush each straw with beaten egg and sprinkle over a little smoked paprika, thyme leaves and the remaining cheese.

Bake in the oven for 15-20 minutes or until golden.

Remove from the oven and serve warm or cold with a dippy egg.



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