

Sun-dried Tomato, Basil and Parmesan Straws

A KitchenInspirations Original Recipe

Makes about 75 pieces

Ingredients:

- 290 g flour
- 10 g Fresh Basil, finely chopped
- 50 g sun-dried tomatoes in oil, roughly chopped
- 10 g garlic, finely minced
- 110 g unsalted butter (cold)
- 30 g grated Parmesan cheese
- 2 eggs, beaten separately
- 15-30 mL water or milk
- Sea salt

Directions:

- Pre-heat oven to 400°F.
- Put all dry ingredients into a food processor, including the basil, sun-dried tomatoes and garlic, and process to mix well.
- Add the butter and process to coarse granules.
- While the blades are running, pour in the egg and process until a soft ball forms. If this does not happen, drizzle little bits of water until a soft ball forms.
- Remove from processor and using a small amount of flour, roll out the dough to about 1/2 cm thickness. Cut into 8cm x 7 mm straws and position evenly on a cookie sheet. Brush with second egg and sprinkle with sea salt.
- Bake for 12-15 minutes until golden.
- Remove and allow to cool. This will store well in a cool, dark place or freeze.

