



From the Culinary Company Kitchen

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Cheese Sticks (Paillettes)

Yield: 30 portions

INGREDIENTS	AMOUNTS
Egg yolk	1 ea
Milk	½ fl oz
Puff Pastry Sheet	1 ea
Parmesan cheese	1 ½ wt oz
Paprika	As needed

Process

1. Whisk together the egg yolk and milk to make an egg wash. Brush the puff pastry sheet with the egg wash
2. Sprinkle the cheese and paprika evenly over the puff pastry sheet. Cut the sheet lengthwise into 1/4 " strips
3. Bake on parchment paper lined sheet pans at 400° F until golden brown, about 10 minutes

Note: Cayenne pepper, poppy seeds, or sesame seeds may be used as alternative garnishes