Safe&Sound

BESPOKE CHILDCARE AND FAMILY EVENTS

MAKING CHEESE STRAWS

RECIPE

What your little ones will need

- 350g Ready rolled puff pastry
- 4 handfuls of grated Parmesan (or veggie alternative)
- Beaten egg - if you wish
- Handful of flour - to roll pastry on

METHOD

- Heat oven to 220c/fan 200c/gas 7
- Unroll puff pastry, scatter over a couple of handfuls of grated Parmesan, fold in half
- On a lightly floured surface, roll out to the thickness of a £1 coin. Cut into 1cm strips, then twist the strips 3-4 times.
- Lay on a baking sheet, brush with beaten egg, scatter over more cheese and bake for 12 mins, or until golden.
- Leave to cool, then keep in an airtight container for up to 2 days.

THE LEARNING

- Measuring of ingredients
- Writing the recipe
- Develops hand eye coordination
- Sharing and taking turns
- Being Safe in the kitchen
- New words such as mix, twist, grate and roll
- Exploring textures

SUPPORTING LEARNING AND LANGUAGE

- Build on mathematical language such as more or less
- Develop letter formation and build upon simple sentences when writing the recipe
- Explore how textures changes when something is added or heated
- Identify risks and how to keep safe in the kitchen