

## Cheese sticks with Brugge Mature



Ingredienten:

- 1 piece of puff pastry (square)
- 40 g Brugge Mature
- 2 egg yolks
- 2 tbsp sesame seeds
- Nutmeg, pepper and coarse sea salt

Preparation:

Add the cheese and egg yolks and the herbs to the chopper and switch it on.

Cut the puff pastry in strips of 1 cm by 10 to 15 cm

Carefully top the puff pastry with the cheese mixture

Bake at 180 °C until it has a nice golden-brown colour.

4 personen  
25 min  
Starter  
1.5

**Source URL:** <https://www.bruggecheese.com/recipes/cheese-sticks-brugge-mature>