

Cheese Straws

Ingredients

90g Loprofin Mix

17g bag Quavers, crushed (½ exchange)

¼ teaspoon Loprofin Egg Replacer

¼ teaspoon paprika pepper

¼ teaspoon salt

50g hard margarine

2 tablespoons low protein milk

Oven temperature: 200°C/400°F/Gas Mark 6

Method

1. Combine all the dry ingredients in a large bowl, including the crushed Quavers.
2. Cut the margarine into small pieces and rub into the dry ingredients until the texture resembles breadcrumbs.
3. Stir in sufficient low protein milk to attain a soft manageable dough.
4. Roll out the dough to a rectangle shape ½ cm (¼ inch) thick.
5. Trim the edges and cut into thin strips to form the straws.
6. Carefully twist the straws to form swirls.
7. Place the strips on a greased baking tray and bake in a preheated oven for approximately 8 minutes, until crisp and just starting to brown; cool on a wire rack.
8. When cold, store in an air-tight tin.

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