

Cheese Puffs 芝士酥



Serving 份量: 24 pieces 小塊

Ingredients 材料

1.	Grated cheese 芝士粉	100 g 克
2.	Frozen puff pastry sheet 酥皮	1 張 (25 cm 厘米 x 25 cm 厘米)

1. Leave the frozen puff pastry sheet in room temperature for about 20 minutes to defrost.
從冰箱取出酥皮，放室內約 20 分鐘解凍。
2. Preheat oven to 190 °C.
將焗爐預熱至攝氏 190 度。

3. Use a small knife to cut the pastry sheet into 24 thin strips.

用刀將酥皮切成 24 件長方小塊。



4. Grate the cheese or you can just buy shredded cheese.

將芝士磨成粉，也可購買已製成的芝士粉。



5. Line a baking tray with baking paper or a silicone matt. Space out the strips on the matt and sprinkle the cheese on top.

烤盤用牛油紙鋪好（我用了矽膠墊），將酥皮條分開鋪好，均勻灑上芝士粉。



6. Bake for 20 minutes or until golden.

放入焗爐焗 20 分鐘至金黃色。

7. Remove from oven and leave to cool.

從焗爐取出，待涼。

