



## Making your own Christmas cheese sticks



### Ingredients

- 1 Green Pesto cheese by Henri Willig
- 1 Red Pesto Cheese by Henri Willig
- 1 Truffle cheese from Henri Willig
- 5 thin slices of Filo pastry
- Baking spray or olive oil

## Preparation method Christmas cheese sticks

Fancy a festive, homemade snack for Christmas? Then you have come to the right place! These delicious cheese sticks in cheerful Christmas colours are easy to make yourself. The colourful and delectable cheeses we use for this are from @henriwillig. Whether you have an oven or an airfryer, this recipe is a hit at any Christmas party. Make the filo pastry dance with the cheese and roll them up like little presents. Ready to treat your Christmas guests? Follow the steps and let the party begin!

### Preparation

- 1: Let the filo pastry thaw.
- 2: If you use your oven, preheat it to 220 degrees. If you use an airfryer, you don't need to preheat it.
- 3: Take one large piece of filo pastry. Spray it on both sides with baking spray or grease very lightly with a little olive oil. Then cut it into quarters (so that you have 4 squares). Repeat this later with the rest of the filo pastry, giving you a total of 20 smaller pieces.
- 4: Place a strip of cheese on the edge of a piece of filo pastry.
- 5: Fold the outer sides of the filo pastry over the cheese so that the ends are covered, and now roll the cheese all the way up in the filo pastry. As if you were rolling up a burrito. Repeat this with all the pieces of filo pastry and strips of cheese.
- 6: Bake the cheese stalks for 3 minutes in your airfryer at 180 degrees (I find it works best!) or 4-5 minutes in your oven at 220 degrees. Until they are nicely golden brown!



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## Ready to make your own Christmas cheese sticks?

Serve these crispy Christmas cheese sticks with a silky sweet chilli mayonnaise and watch them disappear like snow in the sun. Thanks to @courgetticonfetti for the gorgeous photos and this tasty recipe. Enjoy the festive atmosphere and delicious flavours. Merry Christmas and enjoy!

