

## Sals standzinas

Recipe supplied by Ints Pukitis

### ingredients

250 gms. self raising flour

150 mls. thickened cream

125 gms. finely grated parmesan

50 gms. butter (or Nuttalex original)

1 egg

4 tbs. Caraway seeds

Coarsely ground salt

1egg for glazing

### directions

- Preheat oven 180 degrees Centigrade.
- Cut butter into small pieces and combine with cream, parmesan cheese and beaten egg.
- Then slowly add the flour and knead to a smooth consistency.
- When smooth put on a board and use a rolling pin roll the dough to about 3mm.thickness.
- With a knife cut long strips 10 mms wide. Carefully transfer the strips onto a baking tray lined with baking paper.
- Beat egg in bowl and use it for glazing.
- Sprinkle sticks lightly with salt and caraway seeds.
- Bake in oven 10-15 minutes till golden. Transfer to cooling rack.

