



[www.genusswerke.eu](http://www.genusswerke.eu)

## Party bread sticks

### INGREDIENTS

2 packs of puff pastry

#### For filling

1 pack of bacon cubes

1 pack of grated cheese

3-4 tbsp roasted onions

#### For painting

1 egg

sesame

Poppy

chilli flakes

Nigella

herbs of Provence

## INSTRUCTIONS

Preheat the oven to 180 °. Line a baking sheet with parchment paper. Roll up a pack of puff pastry. Spread half of the bacon cubes, grated cheese and then the fried onions on the dough on the lower half of the puff pastry. Fold the other half of the puff pastry over it and press it down. Whisk the egg and spread it on the puff pastry. Sprinkle with poppy seeds, sesame, black cumin, herbs, etc. as desired. Turn the whole thing over with the paper, peel off the paper and brush and sprinkle the other side. With the other pack B Now process the other plate of puff pastry in the same way. Cut the dough sheet into 15 strips. Turn the strips slightly in a spiral and place them on the prepared baking sheet. Bake at 180 ° C for about 20 minutes.