

Cheese Fondue and Heart Breadsticks**Ingredients:**

Macphie Cheddar Cheese Sauce	0.500Kg
Strong White Bread Flour	0.450Kg
Fast-action dried yeast	1x sachet
Warm Water	0.250L
Extra Vegetable Oil	3 tbsp
Sea Salt	2 tbsp
Butter	0.100Kg
Garlic	1 clove
Finely Chopped Parsley	2 tsp

**Method:**

1. To make the breadsticks, put the flour, yeast and the salt into a large bowl and add enough of the water to make a soft but not sticky dough. Knead well for 10 minutes by hand on a lightly floured work surface or for five minutes if using an electric mixer fitted with a dough hook.
2. Divide the mixture into 12 equal portions, each weighing 60g. Roll the portions into balls and slightly roll out with rolling pin
3. With a larger heart shape cutter, with the slightly rolled out dough use the cutter to make a heart shape. With a smaller heart shape cutter cut out a smaller heart in the middle of the original heart.
4. Place the breadsticks on floured baking trays, spacing them 4cm. Cover the breadsticks loosely with oiled clingfilm, making sure it is airtight. Leave in warm place for 30 minutes, or until the breadsticks have almost doubled in size.
5. Preheat the oven to 200C/400F/Gas 6.
6. Remove the clingfilm and brush each breadstick with the extra virgin olive oil. Sprinkle the breadsticks with the sea salt. Bake on the top third of the oven for about 10 minutes, or until the breadsticks are lightly golden-brown and feel firm to the touch. Remove the breadsticks from the oven and leave to cool on the baking trays.
7. To make the garlic butter, add clove of garlic to the oven at 200°C for 8 minutes.
8. Melt the butter, add the chopped parsley and once cooked squeeze in the garlic mix together and coat the breadsticks with the garlic butter
9. Heat up in the microwave or saucepan the Macphie Cheddar Cheese Sauce and serve