

Method of preparing gluten-free bread sticks includes combining softened butter with shredded hard cheese, adding bulk ingredients - chickpea flour, paprika - to the whipped mass, kneading the dough, forming, and baking. At the stage of adding bulk ingredients to the whipped mass, pumpkin seed flour and turmeric are added, with the following ratio of components, by weight %:

chickpea flour	31.34-31.38
pumpkin seed flour	7.81-7.82
hard cheese	25.77-25.78
butter	25.77-25.78
paprika	0.21-0.72
turmeric	0.31-0.82
chicken eggs	8.24-8.25.