



ROSEMARY & GARLIC GRISSINI



INGREDIENTS

MAKES 32

- 250g plain flour
- 1/2 tsp salt
- 1 tsp yeast
- 1/2 tsp brown sugar
- 1 large sprig of rosemary
- 1 garlic clove
- 1 tbsp extra virgin olive oil
- 125 ml warm water

FROM THE GARDEN

- Rosemary
- Garlic

EQUIPMENT

- Baking trays
- Large bowl
- Wooden spoon
- Chopping boards
- Sharp knife
- Measuring jug
- Measuring spoons
- Rolling pin

INSTRUCTIONS

1. Preheat oven to 180C. Line baking trays with baking paper.
2. Strip herbs from stalks and chop up finely to yield approximately 2 tablespoons of herbs.
3. In a large bowl, mix flour, salt, yeast, brown sugar, rosemary and garlic. Add water and olive oil.
4. Knead together until a smooth dough is formed - might take between 5-10 minutes. If the dough is too wet or dry, add flour or water accordingly.
5. Once kneaded, roll dough into a large ball, rub over with olive oil. Place in a bowl, cover and leave in a warm, draught-free place for 1 hour or until doubled in size.
6. Knock back the dough by punching it in the centre with your fist. Turn onto a lightly floured surface and knead for 2-3 minutes or until smooth and elastic.
7. Divide dough into 32 portions. Using floured hands, roll each ball into a thin sausage shape and place evenly on baking trays.
8. Sprinkle with salt and place trays in the oven and bake for about 15 mins until golden brown.

