



# HERBED GRISSINI



## INGREDIENTS

### MAKES 64

- 500g plain flour
- 1 tsp salt
- 2 sprigs rosemary
- 6-8 sprigs thyme
- 2 tsp yeast
- 1 tsp brown sugar
- 2 tbsp extra virgin olive oil
- 250 ml warm water
- a sprinkle of salt

### FROM THE GARDEN

- Rosemary
- Thyme

## 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. Wash and dry herbs thoroughly.
3. Strip herbs from stalks and chop up finely to yield 4 tablespoons of herbs.
4. Mix all the dry ingredients with the herbs in large bowl.
5. Add the water and olive oil and knead together until a smooth dough is formed - might take between 5-10 minutes. If the dough is too wet, just add some more flour, bit by bit.
6. Place the dough in an oiled bowl, turning it to coat lightly with the oil. Cover with plastic wrap and place in a warm, draught-free place for 1 hour or until doubled in size.
7. 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. Flatten the dough out and roll into an even rectangular shape. Divide into halves and then quarters, then again and again until you have 64 pieces.
8. Using floured hands, roll each ball into a thin sausage shape and place evenly on the baking trays.
9. Sprinkle with salt.
10. Place trays in the oven and bake for about 15 minutes until golden brown.