

thyme grissini

Equipment:

large bowl, measuring cups and spoons, wooden spoon, baking trays, whisk, pastry brush

Ingredients:

500 gms bread flour
1 tspn dry yeast
1 to 1+1/2 cups water
1 TBLSPN olive oil
1 tspn salt

a few sprigs of thyme
¼ cup olive oil, extra
murray river salt

Method:

Whisk flour, yeast and salt together.

Make a well in the centre, and pour in water and oil.

Stir with a wooden spoon, then when that's too difficult use your hand. Knead for 5 to 10 minutes, cover, then leave in a draught-free spot to rise, 1 to 2 hours or until doubled in size.

Preheat oven to 220oC

Punch dough down, knead for 5 mins, then divide into small pieces the size of a brussels sprout. Roll into thin sausages about 20 cm long.

Place onto the greased baking trays. Space 1-2 cms apart. Brush with olive oil, then sprinkle with salt and thyme leaves. Bake for 10 -20 mins until golden and crisp.

Cool a little before serving.