

# thyme grissini

## **Equipment:**

large plastic bowl, measuring cups and spoons, wooden spoon, large baking trays, whisk, shallow dish

## **Ingredients:**

### **dough**

1.5 kgs bread flour

3 tspns dry yeast

4 cups lukewarm water; more or less, depends on flour

4 TBLSPNS olive oil

3 tspns cooking salt

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a few sprigs of thyme

½ cup olive oil, extra

1 tspn murray river, OR sea salt

## **Method:**

Your dough is made; when your grissini is in the oven you will need to make dough for the next class.

Preheat oven to 180oC

Punch dough down, give each person a piece of dough to knead for 5 mins, then divide each into small pieces, the size of a walnut. Roll into thin sausages about 25 cm long.

Pour a LITTLE of the extra olive oil onto a shallow dish and stir through some salt and thyme leaves. (Refill when empty; if you put all the oil in, the first grissini have a lot of oil on them).

Drag each grissini lightly through this bath and transfer to baking trays. Space 1cm apart. As soon as one tray is filled, start to cook them. Bake for 10 -20 mins until golden and crisp. Tip onto a wire cooler. Serve.

# DOUGH

1.5 kgs bread flour  
3 tspns dry yeast  
4 cups lukewarm water; more or less, depends on flour  
4 TBLSPNS olive oil  
3 tspns cooking salt

Whisk flour, yeast and salt together. Take out whisk.

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 to mix, until all ingredients are combined.

Knead for 5 to 10 minutes, cover, then leave in a draught-free spot to rise, 1 to 2 hours, for the next class.