

thyme grissini

Equipment:

huge bowl, measuring cups and spoons, wooden spoon, baking trays, whisk, mortar & pestle, shallow dish

Ingredients:

125 gms bread flour
1 tspn dry yeast
65 mls water, more or less
2 tspns olive oil
1/2 tspn salt

a few sprigs of thyme
1/4 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 thats 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.

Preheat oven to 180oC

Punch dough down, knead for 5 mins, then divide into small pieces the size of a brussels sprout. 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. Drag each grissini lightly through this bath and transfer to baking trays. Refill when empty, so all the grissini gets a little of the coating, rather than the first pieces saturated in oil. Work quickly. Space 1-2 cms apart. Bake for 10 -20 mins until golden and crisp. Cool a little before serving.