

Rosemary Grissini

Bialik College Kitchen Garden Program



Ingredients:

- 1 1/2 cups plain flour
- 1 ½ cups wholemeal flour
- 2 teaspoons salt
- 3 teaspoons yeast
- 1 ½ teaspoons sugar
- 4 sprigs rosemary
- 3 tablespoons olive oil
- 300ml luke warm water

Equipment:

- large bowl
- wooden spoon
- metric measuring spoons/cups
- baking tray
- baking paper
- chopping board
- knife

Method:

1. Preheat oven to 180C.
2. Place all dry ingredients into a large bowl.
3. Slowly add water and olive oil and knead until a dough is formed.
4. Finely chop rosemary and add to the dough.
5. Pinch of small egg sized pieces of dough and roll out into long cigar shapes.
6. Line baking trays with baking paper, place cigars onto trays.
7. Bake for 15 minutes or until golden.