



Rosemary Grissini Dough

SERVES: 40

INGREDIENTS:

- 2 long sprigs fresh rosemary
- 4 cups plain flour
- 2 tsp salt
- 28g dried yeast or 4 sachets
- 2 tsp brown sugar
- 4 tbsp olive oil
- 360ml lukewarm water
- Cooking spray oil to grease baking trays

METHOD:

1. Preheat oven to 180°C
2. Spray oven trays lightly with oil and line with baking paper
3. Remove leaves from 2 long rosemary stalks and chop finely. Use a mezzaluna
4. Half fill one measuring jug with lukewarm water
5. Place the other empty measuring jug on the scales and set to zero. Pour in 360ml lukewarm water
6. Add 4 tbsp olive oil
7. In a large mixing bowl, measure and stir together:
 - 4 cups plain flour
 - 2 tsp salt
 - 28g dried yeast
 - 2 tsp brown sugar
 - Add finely chopped rosemary
8. Stir all dry ingredients by hand with a wooden spoon and mix thoroughly
9. Pour jug of water and olive oil into bowl of flour and mix well with a wooden spoon till dough sticks together
10. Tip dough onto bench, scrape out bowl and knead for 5 minutes till smooth



11. Divide dough into 4
12. Roll into 4 thick, even sausages. Cut each sausage into 2 pieces
13. Now cut each piece into 5 small pieces
14. You should now have 40 small pieces of dough
15. Roll each piece into a thin sausage as long as the width of the piece of paper
16. Place onto oiled baking trays and bake in preheated oven until golden brown, approximately 15-20 minutes

