



# Italian Grissini

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 200g flour
- 50g semolina
- 1/2 packet dry yeast (10g)
- 140ml luke warm water
- 1 teaspoon sea salt
- 2 tablespoons best olive oil
- mediterranean herbs such as rosemary, basil or thyme

## Instructions

1. Combine flour, semolina and salt
2. put dry yeast in the water and stir until dissolved, let stand for a couple of minutes
3. add olive oil to the yeast-water mixture
4. chop herbs
5. Make a well in the centre of the flour mixture, add the herbs and stir in the water-yeast-olive oil mixture with a fork until it forms a dough.
6. knead until it forms a smooth dough (about 10 minutes)
7. cover the dough with a kitchen towel and let rest for about 15 minutes
8. preheat the oven to 200°C
9. roll out dough about half a centimeter thick
10. cut into 1 cm wide strips and twist them on both sides
11. bake for about 15 minutes until golden
12. let them cool, they get nice and crispy

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Serve with olives, prosciutto crudo and parmesan :)