



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

Serve with olives, prosciutto crudo and parmesan :)