

Grissini - Breadsticks

Ingredients: 7g yeast,

2 cups plain flour,

1 tbs olive oil

2 tbs rosemary and 2 tbs salt bush

1 tsp salt

Step 1: Preheat oven to 200°C. Line 2 baking trays with baking paper.

Step 2: Mix plain flour, dry yeast, rosemary, salt bush and salt in a bowl. Add warm water, olive oil and garlic and mix to a dough. This should take approximately 10 mins

Step 3: Knead on a floured surface for 5 mins.

Step 4: Divide dough up evenly between all children in group using a cutting board to cut.

Step 5: Divide your dough up into pieces about the size of an avocado pit.

Note: sprinkle more flour on your bench IF the dough is sticking

Step 6: Using your palms, roll out each one into a sausage about as long as a pencil

Step 7: Place on tray, leaving a pinkie finger size gap between each one.

Step 8: Spray with olive oil and sprinkle with a pinch of salt

Step 9: Bake for about 20 mins, they ready when they are golden

Step 10: Take the trays out of the oven and allow them to cool before serving them