

Green grissini

Season: All

Serves: 24

Recipe source: kitchn'

Fresh from the garden: herbs, garlic

Equipment: Measuring cups and spoons Stand mixer Wooden spoon Small bowl Tea towel or plastic wrap Baking paper Baking tray Bench scraper Cooling rack	Ingredients: ½ cup flour ¾ cup warm water 1 teaspoon honey 1 tablespoon dry yeast 1 ½ cups all-purpose flour 3 tablespoons olive oil 1 ½ teaspoons salt 2 tablespoons herbs, finely chopped. ¼ cup pecorino, finely grated Optional spices, pepitas, dukkha
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What to do:

1. In stand mixer bowl combine ½ cup flour, water, honey, and yeast. Let sit for 10 minutes. It will start to go foamy and bubbly.
2. Add remaining ingredients. Mix on low speed with dough hook until combined. Then on medium for 5 - 7 minutes until smooth and shiny. Add chopped herbs and combine.
3. Cover and let rest in a warm place until doubled in size.
4. Preheat oven to 220°C. Line trays with baking paper.
5. Shape dough into a rough, flat rectangle. Cut into strips with bench scraper. Roll into irregular long shapes and sprinkle/press with chosen flavours.
6. Let the grissini puff up for 10 – 15 minutes.
7. Bake for 10 – 15 minutes.