



Herbed Breadsticks

What to collect	
Ingredients	Equipment
450g plain flour	baking trays
7g dried yeast	electric mixer
1 ½ teaspoons salt	knife
250-275mls warm water	chopping board
2 tablespoons extra virgin olive oil	metric measuring spoons
2 tablespoons fresh herbs, finely chopped	scales
salt/pepper	
oil spray	

What to do

1. Put the flour, yeast and salt into the bowl of the electric mixer. Add enough water to make a soft but not sticky dough.
2. Place the bowl onto the electric mixer fitted with a dough hook, add chopped herbs and knead for 5 minutes.
3. Divide the mixture into 12 equal portions, each weighing about 60g.
4. Roll the portions into balls and place each ball on a floured surface and roll into a long sausage shape (quite thick, 25cm in length).
5. Place the breadsticks on the baking trays, spacing them 4cm apart.
6. Cover the breadsticks with oiled gladwrap, making sure it is airtight. Leave in a warm place for 30 minutes.
7. Preheat oven to 200C.
8. Remove the gladwrap and brush each breadstick with extra virgin olive oil and sprinkle with salt/pepper.
9. Bake for 20 minutes.