



Rosemary Grissini

What to collect

Ingredients	Equipment
1 ½ cups plain flour	large bowl
1 ½ cups wholemeal flour	wooden spoon
2 teaspoons salt	metric measuring spoons/cups
3 teaspoons yeast	baking tray
1 ½ teaspoons sugar	baking paper
4 sprigs rosemary	chopping board
3 tablespoons olive oil	knife
300ml luke warm water	

What to do

1. Preheat oven to 180C.
2. Place all dry ingredients into a large bowl.
3. Slowly add water and olive oil and knead until a smooth dough is formed.
4. Finely chop rosemary and add to the dough.
5. Pinch of small egg sized pieces of dough and roll out into long cigar shapes.
6. Line baking trays with baking paper, place cigars onto trays.
7. Bake for 15 minutes or until golden.