

# Herb Grissini

## Ingredients:

3 Cups Plain Flour

3 Cups Wholemeal Flour

4 teaspoons Salt

6 teaspoons Dry Yeast

3 teaspoons Sugar

5 large sprigs Rosemary

Small bunch Chives

Thyme

6 Tablespoons Olive Oil

600mls Luke warm water

## Method:

1. Place all dry ingredients into a large bowl.
2. Slowly add water and olive oil and knead until a dough is formed.
3. Finely chop chives, thyme and rosemary and add to the dough mixture adding extra flour if required.
4. Pinch off small egg sized pieces of dough and roll into long cigar shapes
5. Line baking trays with baking paper then place dough onto trays.
6. Lightly brush with a little olive oil and sprinkle with a little salt.
7. Bake for 15 mins. Or until golden brown.