

# BREADSTICKS

MAKES 24 BREADSTICKS



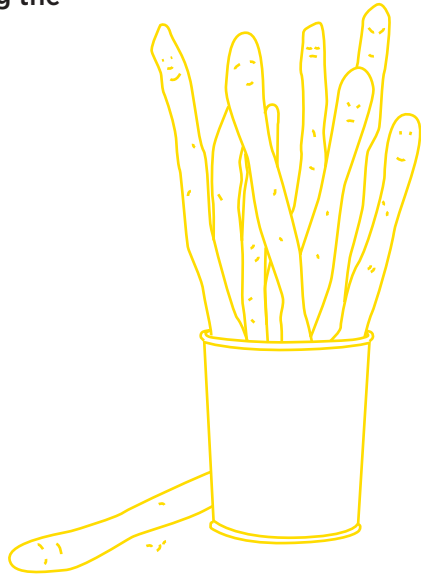
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## INGREDIENTS

175g strong plain flour  
50g wholemeal flour  
1 x 7g sachet easy blend  
microfine yeast  
150 ml. warm water  
2 tablespoons olive oil  
extra flour for kneading  
extra olive oil for brushing the  
sticks

## EQUIPMENT

mixing bowl  
measuring jug  
tablespoon  
wooden spoon  
flour dredger  
3 baking trays  
cooling tray



## METHOD

1. Put the flour in the mixing bowl. Add the dried yeast and stir
2. Pour the oil and warm water into the flour. With a wooden spoon, mix to a soft dough.
3. Divide the mixture into 24 pieces . With your hands roll each piece into a long thin sausage shape.
4. Heat the oven to 220°.
5. Place the breadsticks onto the 3 baking trays. Leave to rise for 10 minutes.
6. Bake for 10-15 minutes until crispy and golden-brown.
7. Remove from the baking trays and place on a cooling tray.