

Sesame – Studded Grissini

These crispy pencil like breadsticks are easy to make and far more delicious than the commercially manufactured grissini. Once you start to nibble on one, it will be difficult to stop.

<p>2 cups flour 1 ½ tsp salt 15g yeast 2/3 cup warm water 2 tbsp extra virgin olive oil (plus extra for brushing) sesame seeds for sprinkling</p> <p>Makes about 20 grissini</p>	<ol style="list-style-type: none">1. Lightly oil a baking sheet or cover with parchment paper2. Mix together flour and salt into a large bowl and make a well in the center3. In a large glass measuring cup mix yeast and warm water. Then pour into the center of the flour.4. Add olive oil and mix to a soft dough5. Turn out onto a lightly floured surface and knead for 5-8 min until smooth and elastic.6. Roll the dough into a rectangle about 6"x8". Brush with olive oil. cover with plastic wrap and let sit for about 20min-1hr7. Preheat oven to 400F cut the dough into long strips and stretch each strip until it is about 12" long8. Sprinkle each stick with sesame seeds and place them on the prepared baking sheets. If you have time let the grissini sit for 10min prior to baking to rise.9. Bake 15-20min until golden.
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Piadine

These soft unleavened Italian breads, were originally cooked on a hot stone over an open fire. They are best eaten while still warm. Try them as an accompaniment to soups and dips!

<p>1 ½ cups flour 1 tsp salt 1 tbsp Olive oil 7 tbsp warm water</p> <p>TIPS – if you don't have a griddle a large non stick frying pan will work</p> <p>- You could also add some flavor to your Piadine. Add 1tbsp of dried oregano or garlic/chili oil.</p> <p>Makes about 4-5 Piadine.</p>	<ol style="list-style-type: none">1. Mix flour and salt together in a large bowl and make a well in the center.2. Add the olive oil and water to the well and gradually mix in to form a dough.3. Knead on a lightly floured surface for 4-5min. until smooth and elastic4. Place in a lightly oiled bowl, cover with plastic wrap and leave rest for 10-20min5. Heat a griddle or large frying pan on medium heat.6. Divide dough into 4-5 equal parts and roll each into a 7inch round. Cover until you are ready to cook.7. Lightly oil the hot griddle with vegetable oil. Add 1-2 piadine and cook for 2-3min or until they are starting to brown.8. Turn the piadine over and cook for a further 1-2min9. Serve warm.
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