

Miele

Seeded crackers (lavosh)

By Miele

10 minutes plus resting time

Preparation Time

25 minutes

Cooking Time

8, as part of a grazing plate

Serves



INGREDIENTS

- 225 g (1 ½ cup) Baker's flour
- 60 ml (¼ cup) olive oil
- 2 tsp salt flakes
- ¼ cup mixed seeds (we used sesame, poppy and hemp seeds)
- 125 ml (½ cup) warm water

METHOD

1. Combine all the ingredients in the bowl of a freestanding mixer, mix with a spoon to make a rough mix.
2. Knead the dough in the freestanding mixer with a dough hook attachment for 5 minutes on medium speed.
Cover and leave to rest for at least 30 minutes.
3. Divide the dough into 3 pieces and roll thinly (1-2 mm) using a rolling pin or pasta machine. Place onto a baking tray and cut into desired shapes using a pizza cutter.
4. Place trays on shelf levels 2 and 4 and bake on Fan Plus at 160°C for 25 minutes with the Crisp function on (if available), or until crisp.