

Salt and pepper breadsticks



Recipe

225g strong white bread flour
 $\frac{1}{2}$ tsp yeast
1 tsp salt
1 tbsp extra virgin olive oil
2 tbsp sea salt
2 tbsp freshly ground black pepper

Additional ingredients (from home)

50g cheese
Herbs

Method

- 1) Preheat the oven to 200C/400F/Gas 6.
- 2) Dust two large baking trays with flour.
- 3) Put the flour, yeast and the salt into a large bowl and add enough of the water to make a soft but not sticky dough.
- 4) Knead well for 10 minutes by hand on a lightly floured work surface.
- 5) Divide the mixture into 6 equal portions
- 6) Run a knife down the centre to split the dough, leaving a bit at one end uncut. Braid or plait the two halves over each other to give a twisted effect.
- 7) Place the breadsticks on the prepared baking trays.
- 8) Prove the bread in the grill (grill turned off)
- 8) Brush each breadstick with the extra virgin olive oil. Sprinkle half of the breadsticks with the sea salt and the remainder with the freshly ground black pepper. Bake on the top third of the oven for about 20 minutes, or until the breadsticks are lightly golden-brown and feel firm to the touch. Remove the breadsticks from the oven and leave to cool on the baking trays.