

Maize crackers with rosemary



PREPARATION:
APPROX. 70 MINUTES



BAKING TIME:
APPROX. 12 MINUTES

INGREDIENTS:

500 g crunchy maize baking mix
1 tbsp. rosemary
265 g water (lukewarm)
3 tbsp. olive oil
Salt

PREPARATION:

Mix the crunchy maize baking mix with the chopped rosemary and the water for about 15 minutes until a dry and smooth dough has been achieved.

Form a ball and let it rest for approx. 45 minutes, covered, in a warm place until it has doubled in size.

Cut the dough into 4 pieces and roll out one piece at a time on a floured surface, forming a very thin rectangle of about 1 mm thickness.

Preheat the oven to 180°C (ventilated).

Mix the olive oil with 2 tablespoons of water and brush the entire surface of the rolled-out dough. Cut out small squares measuring approx. 3 x 3 cm and place them on a baking tray lined with baking paper. Sprinkle with a bit of salt.

Bake one or more trays at a time for approx. 10-12 minutes, until the edges of the crackers start to brown. If baking more than one tray at a time, switch places halfway through baking if necessary, to ensure even baking.

Remove from the oven, leave to cool and store in an airtight box.

