



## **Crackers**

(from a recipe in the Ottolenghi Cookbook)

- 250g plain (all purpose) flour, plus extra for dusting
- 1 tsp baking powder
- 115ml water
- 25ml extra virgin olive oil, plus extra for brushing
- ½ teaspoon fine sea salt
- 1 teaspoon paprika (I used smoked)
- ¼ teaspoon black pepper
- Maldon flaky salt for sprinkling

*Note:* the original recipe had ¼ teaspoon of cayenne pepper as well, but I left that out as I needed this batch to be child-friendly.

1. In a large bowl, mix together all the ingredients except the Maldon salt. Squelch the mix between your fingers to get it all combined. Then turn the dough out onto a clean workbench and knead it briefly until smooth. Wrap in cling film and leave it to rest for an hour in the fridge.

2. Preheat the oven to 220°C (or 210°C with fan). On a well floured surface, use a rolling pin to roll walnut-sized pieces of dough into what the book describes as "long, oval tongues, almost paper thin". It's a very appropriate description! Use lots of flour to ensure the dough doesn't stick to the bench.

3. Place the crackers on a tray lined with parchment, brush the tops generously with olive oil, then sprinkle on the Maldon salt flakes. Bake for 6 - 7 minutes, until crisp and golden brown. Store in an airtight container.

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