

# Grissini-Breadsticks

## Ingredients (for approx. 48 breadsticks)

500g Strong White Bread Flour  
15g Salt  
150ml Lukewarm Milk  
150ml Lukewarm Water  
21g Fresh Yeast  
25ml Olive Oil

4-5 Dessert Spoons of Kates Herb Seasoned Salt (or just dried Thyme)

**Important! You really need a Pizza Stone to make this recipe!!**

## Preparation

1. Put the flour and salt into the mixer. Pour the lukewarm (handwarm) milk and water into a jug and crumble in the yeast. Mix together with your hands until the yeast has dissolved. Add olive oil.
2. Add the milk-water mixture to the flour and mix very slowly for approx. 1 minute, until the dough comes clean from the bowl.
3. Now mix at half speed for ca. 7-10 minutes until you have a silky dough that pulls away and cleans the bowl.
4. Take the dough out with a scraper und divide into 4 equal parts. Shape them into balls. If you only want to make 10-12 breadsticks then you can freeze the other 3 balls in separate freezer bags. You can use these another time either for breadsticks or pizza, just take the dough out of the freezer and leave in a large container with a lid (greased with a little olive oil) for a minimum of 3 hours up until ca. 6 hours. 1 Ball of dough makes 10-12 breadsticks or 1 pizza.
5. Put the fresh ball of dough into a greased container with a tight fitting lid. Let it rest for at least 2-3 hours or even up to 6 hours. It is important that the dough is not in a draft.
6. Heat up your pizza stone to 270 °C (or the highest temperature on your oven!) for a least 30 minutes before you want to make your breadsticks.

7. Flour your worktop lightly and roll out your dough thinly.
8. Gently rub olive oil on top of your dough and sprinkle with ca. 1 dessert spoon of Kates Herb Salt or dried thyme.
9. With a sharp knife cut into 5-6 long strips and half them so that you have 10-12 strips of dough.

When your pizza stone has heated up for at least 30 minutes, you can start baking the breadsticks.

Open your oven door and one by one slowly stretch your strips of dough to make them as long as your pizza stone. Starting from the back gently put them on the stone (be careful the stone is mega hot!). Repeat this until the stone is full of breadsticks, then close the oven door and wait until the sticks are slightly brown at the sides. This will take 2-5 minutes depending on your oven. They are quite soft and will harden when they cool.

Carefully take the breadsticks out of the oven with a palette knife and repeat the steps until all the dough has been used. If you are making more than 1 ball of breadsticks or pizzas you will need to heat up the pizza stone inbetween baking.

You can either eat the breadsticks straight away or they keep for a few weeks.

**Tip:** You can make breadsticks as a starter with an aperitif and then make pizza with a salad as a main course. That way you have one dough but have saved time and have a delicious meal!!

# KÜCHENSCHMIDE

