

ROSEMARY GRISINNI

Ingredients

250ml warm water

1 tsp sugar

2 tsp dry yeast

½ tsp salt

Combine in Jug and stand for 5mins.

500g plain flour

1 tbs oil

1 20cm sprig rosemary, washed, picked and chopped fine

Preheat oven to 220c

Weigh flour and measure oil into a large bowl.

Make a well and pour in yeast mixture.

Sprinkle in rosemary and combine with table knife.

Turn dough onto lightly floured bench.

Knead for 15mins. (PUSH, PUSH, FOLD, TURN)

Divide dough into 50g balls (approx.)

Roll into long sausages pencil thick.

Loop dough snakes in half and twist.

Arrange on baking tray, crack rock salt over grisinnis and prove till 10mins before serving.

Bake for 10mins.

Serve standing in a glass.

