



Artisan Crackers

Ingredients for 4 people

- 1¾ cup flax flour
- 1 tsp baking powder
- ¾ tsp salt
- 2 tbsp coarsely chopped herb like rosemary, thyme or oregano
- ½ cup water
- ⅓ cup olive oil

Method

Stir together the flour, baking powder, salt and 1 tbsp of the chopped herbs in a mixing bowl. Make a well in the center, then add the water and oil, gradually stirring them into the flour until a soft, shaggy dough forms. Turn the dough onto the work surface and knead gently 4-5 times to bring the dough together into a soft ball.

Divide dough into desired pieces and roll out very thin on a piece of parchment paper. Brush with some olive oil and sprinkle with some coarse salt. Place parchment paper onto a baking sheet and bake in a preheated 450F oven until golden brown.

If you have a pasta machine, you can roll out the dough very thin on the fifth setting and transfer onto a piece of parchment.