

# HOMEMADE BREADSTICKS



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**Preparation :** 5 min - **Resting :** 1 hr - **Cooking :** 12 min - **Equipment :** -

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## **Ingredients :** 6

- 150 ml cold water - 280 g strong white bread flour - 4 g salt - 1 sachet dried yeast - 1 tbsp olive oil - sesame seeds - dried oregano or sweet chilli powder

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1. Add the flour, olive oil, yeast and salt to the metal bowl. Start the BREAD/BRIOCHE programme. Slowly add the water until a dough ball is formed.

2. Place the dough ball in a bowl and set aside to rest at room temperature for 1 hour. Then place the dough ball on a floured work surface, sprinkle with the oregano or chilli and knead by hand for 1 minute.

3. Preheat the oven to 180°C (170°C fan, gas mark 4). Roll out the dough and cut it into 12 strips. Twist the strips to form spirals and sprinkle with sesame seeds. Press gently on the seeds to ensure they stick. Place the breadsticks on a baking tray and bake for about 12 minutes until golden brown.

Cook Expert ■