

ALEPPO CHILLI GRISSINI





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Preparation time: 15 minutes

Cooking time: 20 minutes

Makes: 36

1½ cups bakers' flour
1 tsp instant dried yeast
½ cup tepid water
1 tsp fine salt
2 tsp Aleppo chilli flakes*

1 Preheat oven to 160°C. Combine the flour, yeast, water and salt in the bowl of an electric mixer and beat with the dough hook on medium speed for 5 minutes, until smooth. Cover and set aside for 45 minutes.

2 Divide into two-tablespoon amounts and roll each out to a long pencil shape, dust with chili flakes and roll again lightly. Arrange on a lined oven tray and set aside for 30 minutes. Bake for 20 minutes, until golden and crisp.

*Aleppo chilli is a soft and sweet chilli flakes available from good grocers and Middle Eastern food stores. If unavailable, use a mixture of mild chilli flakes and paprika.