

SOUTHBROOK VINEYARDS

**bioflavia**<sup>™</sup>

organic red wine grape skin powder

### **Bioflavia Crisp Flatbread**

Scratch made crackers, easy as easy can be.

Hands-on time: 15 minutes

Time to table: 30 minutes for first tray, more for others

Makes 3 large rounds or a dozen individual size rounds or 4 dozen small crackers

1. 1 1/2 cups all-purpose flour, fluffed to aerate before measuring
2. 1/4 cup of **Bioflavia**
3. 1 teaspoon baking powder
4. 2 teaspoons kosher salt
5. 1 tablespoon fresh herbs, chopped (rosemary and chive work well)
6. 1/3 cup of olive oil
7. 1/2 cup of water

1 tablespoon olive oil, for brushing (optional, or other flavour oil)

More chopped fresh herbs (optional)

A flaky salt, such as Maldon (don't skip)

Toasted sesame seeds (optional)

Place a heavy baking sheet into the oven. Preheat to 450 degrees.

Break the dough into three parts. (For smaller individual rounds, divide each further into four pieces.) On a sheet of parchment paper the size of the baking sheet, roll the dough as thin as possible, working from the center out to fill the sheet (pasta roller can be used).

Brush the top with olive oil, sprinkle with fresh herbs and salt, any other toppings.

Slip the parchment onto the hot baking sheet and bake for 8 - 10 minutes until the edges are brown and crispy and the top is golden and browned in places. For the most crispness, err on the side of brownness.

Remove the parchment from the oven (cut into smaller size while still hot if required) and let cool. Cover tightly to store. Repeat with remaining pieces.