

herb garden parchment bread.

Ingredients triple recipe.

1 cup plain flour

2 table.spoons e.v. olive oil.

 $\frac{1}{2}$ onion finely chopped. $\frac{1}{4}$ cup rosemary sprigs. $\frac{1}{4}$ cup chopped parsley. $\frac{1}{4}$ cup mint leaves. $\frac{1}{4}$ cup parmesan grated.

1 lemon rind very finely grated.

* Preheat oven to 180 degrees celsius.

1. Process flour and oil till mixture resembles fine breadcrumbs. Place in a bowl.

2. Process onion and herbs until well combined. Add water and oil, lemon rind process until all mixed together. Add extra water if needed.

3. Press mixture together into a ball and knead for a minute.

4. Divide mix into small balls (about 20) and roll each ball in between 2 sheets of baking paper, roll at very thin.

5. Place on greased baking trays lightly brush with water, sprinkle with salt. Cook for 8 minutes.

