**HERB AND GARLIC WITCH’S FINGERS**

*DOUGH*

1.5 cup warm water

4 tsp instant yeast

1 tsp sugar

3 tbsp olive oil

500g plain flour

4 garlic cloves

1/3 cup rosemary

¼ cup oregano

¼ cup chives

½ cup sage

150g parmesan cheese

300g mozzarella cheese

1/3 cup olive oil

1. Dough - place warm water, yeast and sugar in a small bowl then mix with a fork and leave for 5-10 mins until it looks frothy.
2. Using the scales, weigh the flour, and then place it with the salt in the bowl of an electric mixer.
3. **Preheat oven to 200oC**
4. **Wash and de stalk all the herbs.**
5. **Finely chop all herbs and put into a bowl**
6. **Remove skin from garlic and finely chop, add to bowl**
7. **Finely grate parmesan cheese, and mozz plus tasty cheese, also add to bowl**
8. **Add olive oil to herb and cheese mixture, mix well.**
9. Add to the flour; above herb and garlic mixture and yeast mixture and mix for approx 30 secs -1 min until smooth ball forms. Remove from bowl and knead lightly on a floured bench.
10. Oil inside a bowl and let rest - cover with a tea-towel, it should double in size.
11. Once risen, tip onto bench and knead briefly. Place back in bowl, cover then let rest until rises again. (Whole process is about 1-1.5 hrs and is called proving.)
12. Divide dough into 6 even pieces, then make each into 5 small balls. Roll each until it is 20 cm long. Lightly press one end so it is a little flatter and press a pumpkin seed into that end. With a butter knife make some light marks across where the knuckles would be (**check your own fingers**).

***The bottom end of the finger can be a little wider than the nail end.***

1. Place fingers onto pre-oiled baking trays. Bake for 10-15 mins or until golden brown. Remove from oven, allow to cool and serve.