



HERB GARDEN CRISP BREAD

Ingredients **TRIPLE THIS RECIPE**

- 1 cup of flour
- 2 TBls EV Olive Oil
- ½ Onion finely chopped
- ¼ cup chopped parsley
- ¼ cup rosemary sprigs
- ¼ cup of mint leaves, chopped
- ¼ cup parmesan, grated
- 1 lemon rind, zested finely
- salt

Method

1. PRE HEAT OVEN to 200oC
2. In the food processor blend the flour and oil until mixture resembles fine breadcrumbs, place into a bowl
3. In the same food processor blitz the onion and herbs until well combine
4. Add parmesan, lemon zest and process together, add a little water if the mixture won't blend properly.
5. Put herb mixture into the flour and knead for a minute until it forms a dough
6. Divide dough into about 10 small balls and roll each one out between two sheets of baking paper. Roll out very thin, turning paper as you roll. Peel back the top layer of paper.
7. Place the flat breads directly onto a tray (peeling back the second layer of paper or simply cook on the paper) and sprinkle with a little water and salt.
8. Cook for 8 mins
9. Break or cut into thirds to serve.