

# herb garden parchment bread.

Ingredients triple recipe.

1 cup plain flour

2 tablespoons 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 thinty.

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

