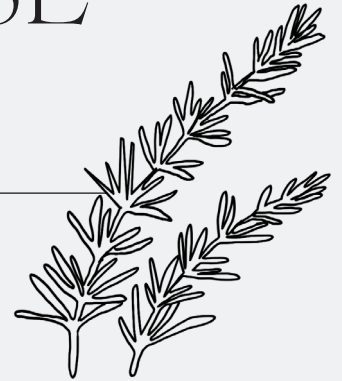


RYE OLIVE OIL CRACKERS WITH GOAT'S CHEESE AND LEMON



Ingredients

Makes 8-10 huge crackers

- 150g plain flour, plus extra for dusting
- 50g rye flour
- 5g fine sea salt
- 2 tbsp extra virgin olive oil, plus extra for brushing
- 100ml warm water
- Sage, rosemary and thyme (optional)
- Flaky sea salt, to garnish

Goat's cheese and lemon 'dip'

- 150g goat's cheese
- 2 tbsp pure cream or natural yoghurt
- Zest of a lemon
- 3tbsp extra virgin olive oil
- Thyme, to garnish
- Salt and pepper, to season

Method

To make the crackers, mix the flours together with the salt in a large bowl or on a workbench. Make a well in the centre and pour in the oil and the water. Mix the flour into the wet ingredients with a fork until you have a shaggy dough then knead briefly until smooth.

Take one quarter of the dough (keeping the remaining covered), and roll out until very thin, around 2 mm in thickness. Use extra flour to avoid the dough sticking, if necessary. You can do this with a rolling pin or with a pasta machine. You can leave the crackers plain, or scatter over some herbs, like sage, rosemary and thyme, then fold the dough in half and roll out again until it is again around 2 mm in thickness. Cut the dough into manageable pieces, so that they can fit

on your tray. Drizzle with olive oil and scatter with a little sea flaky sea salt. Bake in the preheated oven for 10 minutes or until very golden. Allow to cool then break up into smaller crackers, to your liking. Repeat with the remaining dough.

For the goat's cheese, place the cheese in a small bowl and add the cream or yogurt to loosen. Mix well until smooth. Top with lemon zest and drizzle with the olive oil. Scatter over the thyme and season with a little salt and pepper. Serve with the crackers and some fresh vegetables.

