

Crunchy Sourdough Breadsticks



Ingredients

- 50 g active sourdough starter
- 240 g all-purpose or bread flour (or a mix of both)
- 30 g olive oil
- 120 g warm water
- 5 g salt

Instructions

- Add all of the ingredients into a stand mixer bowl and mix by hand until the dough comes together and all flour is hydrated. Cover the bowl and allow the dough to rest for 1 hour.
- Using the dough hook attachment, mix the dough at a low speed for 5 minutes until the dough is soft and elastic.
- Preheat your oven to 350°F and line two baking sheets with parchment paper or silicone baking mats.
- Turn the dough onto a work surface and roll it into a 4" x 15" rectangle.
- Use a bench scraper to cut into thin 4" strips of dough. You should end up with roughly 30 pieces.
- Roll each breadstick in a topping (i.e. poppy seeds) and stretch it to the width of the baking sheet, and lay it down. Repeat, making sure there is space between each strip of dough.
- Bake the dough for 15 minutes, flip or roll the breadsticks, and bake for 15 more minutes. Remove from the oven and allow the breadsticks to cool on the baking sheet. They will continue to crisp up as they cool.

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