dish CLASS RECIPE

Black Pepper Thyme Cracker

Serves 10

INGREDIENTS

Thyme+ black pepper cracker

1 cup all-purpose flour
½ tsp. fresh cracked pepper
2 sprigs thyme
1 pinch salt
½ tsp. sugar
2 tsp. extra virgin olive oil
6 tbsp. whole milk

½ egg white, beaten for egg wash
Maldon Sea salt for topping
(Pre-heat oven to 375F)

METHOD

Thyme + Black Pepper Cracker
Pre-heat oven to 375F

Blend flour, pepper, thyme, sugar, and salt in the food processor. Pour in the olive oil and pulse a few times to make sure it comes together.
With the food processor running, pour in the milk and let blend until a loose ball is formed. Cover dough and let rest for at least 15 minutes.
Place the dough on a very lightly floured surface and split into 4 sections. Roll out into a rectangle as thinly, and evenly as you possibly can.
Transfer crackers to a parchment lined baking sheet, brush with egg wash and sprinkle lightly with Maldon sea salt.

Bake at 375F for 10-15 minutes, rotating halfway through cooking time. Check crackers after 10minutes to make sure the crackers are crispy and browning a bit, but not getting burnt.
Remove from the oven and let crackers cool on a baking rack.
Once cool, break into as many pieces as you'd like.