

Soup Swizzle Sticks

Season:

Any

Serves:

40

Equipment: Scales Measuring spoons Measuring jug Kitchen Aid Fork Baking tray lined with baking paper Dough scraper Small bowl Pastry brush Scissors Cooling rack	Ingredients: 1 tablespoon dry yeast 375ml lukewarm water 600g bread flour 3 teaspoons salt Olive oil Sea salt for sprinkling
---	---

What to do:

1. Preheat the oven to 240°C eco fan setting.
2. Mix yeast and lukewarm water with a fork in the measuring jug. Leave to stand for 5 minutes until frothy.
3. Place flour and salt together into Kitchen Aid mixing bowl fitted with a dough hook. Mix salt and flour briefly, then add yeast mixture and mix on speed 2 until a pliable mix forms. Add a little extra water if necessary. Knead on speed 2 until smooth and elastic, for about 3-4 minutes.
4. Cut the dough into 40 even sized pieces. Roll out by hand to about 15cm in length.
5. Place onto the baking tray. Starting at one end of the breadstick, use scissors to cut into the dough at a 45° angle. Cut most, but not all the way through. Lay the piece you have cut to one side. Move a little way up the breadstick and cut again, this time lay the piece you have cut to the opposite side. Continue doing this all the way up the bread stick. Ask for a demonstration before you start .
6. Brush with a little olive oil and sprinkle with a little salt.
7. Bake in the oven for 8-10 minutes then cool on cooling rack.