

Lebanese Crisps

Serves: 30 tastes

Equipment:

2 baking trays lined with baking paper

Scissors

Small bowls

Pastry brushes

Bread baskets for serving

Ingredients:

2 packets of Lebanese bread

Olive oil

Salt

What to do:

1. Preheat the oven to 180°C, eco fan setting.
2. Use scissors to cut Lebanese bread into eights. If you would like, you can trim the bottom of the triangles to make witches hats.
3. Place on a baking tray and brush both sides with a very small amount of olive oil. Grind a little salt over the top.
4. Place in the oven for about 5 minutes until golden.
5. Remove from the oven, cool for a few minutes on the baking trays and transfer to the bread baskets for serving.