

# SPRING BREADSTICKS

## For 10 or so snowdrop bread sticks you need:

155g warm water  
1 level teaspoon dried yeast or 2 of fresh yeast  
1 teaspoon olive oil  
250g strong white flour  
1 level teaspoon salt  
grated parmesan

## Mixing

Measure the warm water into a jug then stir in the yeast until it is dissolved.  
Weigh out the flour and salt in a big bowl.  
Mix the warm water & yeast into the flour until you have a sticky dough then add in the olive oil.

## Kneading

Knead the dough for about 10 minutes until it is smooth and stretchy.  
Put the dough in a bowl in a warm place covered with a cloth for 40 minutes.  
This is when the yeast turns flour & water into bread!  
(bubbles in the dough = yeast burps)

## Shaping

Put a little flour on the table then empty the dough out and gently stretch it, a little bit at a time, till it is roughly the size of the recipe sheet.  
Brush the dough with olive oil then, if you like it, sprinkle on some parmesan.

Cut into 1 cm wide strips. Make a snowdrop shape by bending one end over and making two short cuts to give three petals. You can make a cut at the other end starting near the bottom to make a leaf like the one in the picture.

Lay the snowdrop breadsticks on a baking tray with enough room for them to expand a little. Drop white flour onto the flower part of the snowdrop.  
Put the tray of breadsticks in a warm place to prove for approximately 10 minutes, 30 minutes is better. (Proving means swelling up with the bubbles which the yeast makes in the dough).

## Baking

Bake at 200°C for 10 - 15 minutes until they are nice and golden but not dark brown.  
Leave the sticks on a wire rack for a few minutes until they are cool enough to eat.

## Eating

Gobble them up on their own or with soup or humous.

