

THYME & TEMP

BASIL FLATBREAD CRACKERS

4 DOZEN
40 MINUTES

INGREDIENTS

2 cup of all purpose flour
1/4 cup of chopped fresh basil leaves,
and about 20-25 whole medium to small basil leaves
1 tsp of course salt
1 tsp of sugar
3 tbsp cold unsalted butter, diced into small pieces
1 cup of heavy cream
1 egg white for egg was

INSTRUCTIONS

Preheat oven to 375 degrees

Place flour, chopped basil, sugar and salt in a food processor and pulse until thoroughly blended. Add butter and pulse until the mixture has a coarse meal appearance. Add cream with the machine running, pulse until dough forms.

Briefly knead dough and separated in 4 equal rectangles, wrap, and place in the refrigerator until cool (approx 30 minutes).

Roll 1 piece of dough out on a floured surface until very thin (about 1/8" inch thin if you can) and in the shape of a rectangle. You want it to fit within your parchment paper lined baking sheet. Transfer to baking sheet and brush with egg wash and sprinkle with salt. Now you can add whole basil leaves by gently pressing them into the thin dough.

Before baking, score the dough with a fork to avoid air bubbles, place into the oven, and bake for 20 minutes (or until golden brown and crisp). Once removed from the oven, allow to cool, and then break apart.

