



ESTATE WINERY & RESTAURANT

Lavosh Crackers

500 grams flour

20 grams salt

20 grams sugar

100 grams butter melted

200 ml milk

2 eggs

Mix all the dry ingredients together.

Beat the eggs with the milk and melted butter.

Add the two mixtures and mix thoroughly.

Roll out to about 3-4mm thick using a rolling pin. Tip: If you have a pasta machine, divide the dough, flour it well and put the portions through the rollers on the machine to your desired thickness.

Cut the sheet of rolled dough into your preferred shapes. You can cut them into strips about 3-4cm wide, into squares or use a cutter & cut circles.

Bake in the oven for 10-15 minutes at 190 C until lightly golden.

Note:

If you'd like to flavour the crackers add 1-2 Tbsp of seeds to the dry ingredients. We've used cumin, which is great. You could also use fennel, sesame or poppy seeds or a mixture.