

Another way of using your sourdough

Sourdough Crackers

You will need:

200 g sourdough

28g melted butter

1/2 tsp fine sea salt

2 tsps. Dried herbs (I used oregano and basil) *you could also add hard cheese*

1/2 tsp salt for sprinkling on top

Instructions:

1. Preheat your oven to 140°C (fan) and line a baking sheet with greaseproof/baking paper.
2. Melt the butter in a mixing bowl and leave to cool.
3. Weigh the sourdough, herbs and salt into the bowl of butter and mix until combined.
4. Spread the mixture on to the baking sheet in a thin, even layer. Sprinkle the top with salt.
5. Bake for 10 mins then remove from the oven and score the crackers ready to divide later.
6. Bake for a further 30-40 mins or until the crackers are golden brown.
7. Cool completely before breaking into individual biscuits.

