



Rosemary Sourdough Crackers

Ingredients

- ½ cup whole wheat flour
- ½ cup all-purpose unbleached flour
- 1/2 teaspoon kosher salt
- 1 cup (227g) sourdough starter, unfed/discard
- 4 tablespoons [Fustini's Rosemary infused olive oil](#)
- 2 tablespoons dried herbs of your choice, optional
- [Fustini's Robust SELECT olive oil](#) (for brushing)
- [Fustini's Pyramid flake salt](#) (for sprinkling on top)

Directions

Step 1.

Mix together the flour, salt, sourdough starter, Rosemary olive oil, and herbs to make a smooth (not sticky), cohesive dough. Divide the dough in half and shape each half into a small rectangular slab. Cover with plastic wrap, and refrigerate for 30 minutes, or up to a couple of hours, until the dough is firm.

Step 2.

Preheat the oven to 350°F. Very lightly flour a piece of parchment, your rolling pin, and the top of the dough. Working with one piece at a time, roll the dough to about 1/16" thick. The dough will have ragged, uneven edges; that's OK. Just try to make it as even as possible.

Step 3.

Transfer the dough and parchment together onto a baking sheet. Lightly brush with oil and then sprinkle the salt over the top of the crackers. Cut the dough into 1 1/4" squares; a pizza cutter works well. Prick each square with the tines of a fork. Bake the crackers for 20 to 25 minutes, until the squares are starting to brown around the edges. Midway through, reverse the baking sheets: both top to bottom, and front to back; this will help the crackers brown evenly. When fully browned, remove the crackers from the oven, and transfer them to a cooling rack. Store airtight at room temperature for up to a week; freeze for longer storage.