

Rosendals Crisps

approx. 8 round cakes

Starter

15 g yeast
500 g full-fat milk (5 dl)
200 g set honey
100 g rye sourdough
700 g wholemeal flour
150 g coarse rye flour

KNEADING

100 g coarse rye flour
200 g strong wheat flour
10 g sea salt

STARTER

Dissolve the yeast in the milk and add the honey. Mix with the sourdough and flour to make a smooth batter.

Leave to rise covered by cling film for 30-60 minutes.

KNEADING

1. Add rye flour and wheat flour to the starter and knead the dough for 13 minutes on the lowest speed.

Add the salt and work the dough for another 2 minutes.

2. Leave for 30 minutes in a lightly oiled lidded plastic container.

3. Turn out on a floured work surface and break off 150 g pieces. Make round buns and cover with a tea-towel.

4. Leave for 10 minutes. Roll out round cakes the size of a dinner plate using rye flour and place on baking trays.

Prick with a fork. Use a cake cutter to make a hole in the middle.

5. Preheat the oven to 200°C and bake for 14 minutes until golden brown. Leave to cool on a wire rack.

Store in a dry place.

(Source: Jan Hedh - Artisan baking)

Original post can be found on my blog "Notitie van Lien" ©2008
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