Gluten Free ROSEMARY CRACKERS



200g Gluten free plain flour
3tbsp Extra virgin olive oil
1   Handful of fresh rosemary, de-stalked & chopped
50g   Sesame seeds
1tbsp   Garlic power
2   Free range eggs
1tbsp   Water
+ Good quality rock salt or sea salt to sprinkle

1. Preheat oven to 190° and line baking sheet with silicone paper or bakers parchment.
2. Whisk eggs and olive oil together in bowl.
3. Prepare and weigh off all dry ingredients [except salt] and combine in food processor.
4. Slowly add egg and oil mixture, then water until a ball of dough forms within the food processor.
5. Turn out dough and knead well.
6. Split in half and roll out dough onto a liberally flour dusted surface very thin. Perhaps 1/8inch thick if you can manage. Sprinkle on salt and lightly press it into dough.
7. Cut out with desired shape and place on baking tray.
8. Bake for approximately 20 minutes depending on oven, crackers should be bubbling and slightly coloured.
9. Cool on racks.