

Vegan Crispbread With Seeds And Vintage Merlot Sea Salt

Ingredients:

Difficulty: Easy

(makes 2 pieces, each roughly about 30x40cm in size)

5 dl / 2 cups + 1 tbsp + 1 tsp all-purpose flour*

1 tsp baking powder

1 tsp salt

5 dl / 2 cups + 1 tbsp + 1 tsp seed mixture**

1 dl / 1/3 cup + 1 tbsp + 1 tsp olive oil

3 dl / 1 cup + 4 tbsp water in room temperature

1 tbsp vintage merlot sea salt (or another type of salt you like / have)

*You can use the same amount of gluten free flour mix if you want.

**I used a mixture of sesame seeds, black sesame seeds, flax seeds and sunflower seeds, all of which are same amount more or less.

Instructions:

1. Preheat the oven to 180C.
2. In a medium bowl, put flour, baking powder and salt and whisk / mix.
3. Add the seeds and whisk / mix well.
4. Add olive oil and water and whisk until all dry ingredients are moist.
5. On an oven tray with baking sheet, put half of the dough. Spread the dough as evenly as possible, smoothing with a spatula. Put a second baking paper on top and make the whole dough spread even.
6. Sprinkle the special salt you are using on top. Put it in the oven, in medium rack and bake for 25-30 minutes or until the bread browns a little. Do the same for the remaining dough. Roughly break into pieces once out of the oven. Enjoy!