

# Rosemary Lavosh

Recipe: Stephanie Alexander Kitchen Garden Foundation

Edited by Angel Munro Serves: 30-35 tastes



EQUIPMENT/ UTENSILS	INGREDIENTS
metric measuring scales, cups and spoons clean tea towel chopping board cook's knife bowls – 1 medium, 1 large wooden spoon pastry brush pasta machine baking trays baking paper fork wire rack serving platter	300 g bread flour, plus extra for dusting 14 g dried yeast 4 tbsp olive oil, plus at least 2 tbsp extra for oiling and brushing 2/3 cup warm water salt, for sprinkling 1 tbsp of poppy seeds 3 sprigs rosemary, leaves picked and finely chopped

## To make and rest the dough:

- Combine the flour and the yeast in the large bowl.
- Make a well in the centre of the flour and carefully pour the 4 tablespoons of oil into the centre of the well.
- Stir with your hands to mix the flour and oil, and slowly add the warm water.
- Knead for about 7 minutes or until the dough is silky smooth.
- Transfer the dough to an oiled medium-sized bowl, cover the bowl with a clean tea towel and allow the dough to rest for at 30 minutes or until it has nearly doubled in size (this is called proving).

## WHAT TO DO

### To roll and bake the dough:

- Preheat the oven to 250°C.
- Fix the pasta machine firmly to a suitable bench, with plenty of room to roll out your dough.
- Unwrap the dough and punch in the middle once to knock out some air.
- Tip the dough onto a floured bench or surface, then knead gently by hand until the dough is smooth and does not stick to your fingers.
- Roll the dough into a sausage shape about 30 cm long and cut into three equal pieces. Keep one piece out and fold the others back in the plastic wrap to keep moist.
- Flatten and shape the dough with your hands into a rectangle about 2mm thick.
- Pass the dough through the widest setting of the pasta machine, twice. If the dough starts to stick, sprinkle a pinch of flour onto your hands and smooth it onto the strips of dough. Be very sparing with the flour.
- Set the rollers to the next narrowest setting and pass the dough through. Depending on your machine, you may need to repeat this process until the dough is approximately half a millimetre thick.
- Place the rolled-out piece of dough on a chopping board and cut into even-sized squares or triangles.
- Place the dough onto baking trays lined with baking paper and prick all over with a fork. This will help create a crisp finish.
- Brush the lavosh with the reserved oil and sprinkle with the salt, poppy seeds and rosemary.
- Repeat this process with the two remaining pieces of dough.
- Bake in the oven for about 10 minutes or until your lavosh is golden and crisp.
- Cool on a wire rack before serving or store for up to three days in an airtight container.