

# Savory Multigrain Crackers

Precooked multigrain blend reduces input costs, adds flavor and eye appeal

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
All Purpose Flour	1-1/2 cups	188	29
Bread Flour	3/4 cup	103	16
Rye Flour	1/2 cup	64	10
<b>BriessBlend™ Multi Grain Toasted Light</b>	<b>1/4 cup</b>	<b>54</b>	<b>8</b>
Active Dry Yeast	3/4 tsp	2.8	<1
Salt	1 tsp	6	1
Dried Savory Herbs (rosemary and sage)	1 tbsp	5	1
Olive Oil	6 tbsp	81	13
Milk	1/3 cup	83	13
Water	1/4 cup	59	9
Olive Oil and Kosher Salt	Optional to taste		

## Method

1. Preheat oven to 350°F with pizza or hearth stone inside.
2. Combine dry ingredients and savory herbs.
3. Add olive oil and mix to a lumpy cornmeal-like texture, then add milk and water. Mix for 1 minute.
4. The dough should come together as a very stiff, yet cohesive ball.
5. Drizzle water, a teaspoon at a time as needed to form a stiff but pliable dough.
6. Turn dough onto lightly floured counter and knead briefly.
7. Cover and let rest for 1 hour.
8. Flatten dough by hand on floured surface. Divide in quarters.
9. Roll each into rectangular pieces that will fit into a pasta roller (approximately 3 inches wide).
10. Let rest 5-10 minutes.
11. Set pasta roller to widest setting, run dough through, then start over on tighter setting.
12. Repeat until the desired thickness is achieved.
13. Cut desired shapes approximately 2 inches in diameter.
14. Place on parchment paper, lightly brush with olive oil and sprinkle with kosher salt.
15. Transfer with spatula to heated stone and bake 8-10 minutes or until golden brown.



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