



CRISP ROSEMARY FLATBREAD

These crackers are some of the most addicting things ever. You've been forewarned.

Ingredients (4 servings)

- 1 3/4 cups unbleached all-purpose flour
- 1 tablespoon chopped rosemary, plus 2 (6-inch) sprigs
- 1 teaspoon baking powder
- 3/4 teaspoon salt
- 1/2 cup water
- 1/3 cup olive oil plus more for brushing
- Flaky sea salt such as Maldon. You can easily substitute with kosher salt.

Preparation

1. Preheat oven to 450°F with the oven rack positioned in the middle, and place a heavy baking sheet on it.
2. Mix together flour, chopped rosemary, baking powder, and salt in a medium bowl. Create a well in center and pour water and oil into it. Continuously stir together the dry and wet ingredients with a wooden spoon until the dough forms. Transfer on a clean work surface and slowly knead the dough with your hands for 5 minutes.
3. Divide and form dough into 3 balls. Take one and leave the remaining ones covered in plastic wrap). Roll out 1 ball on a sheet of parchment paper until you form a 10-inch round disk. Dough should be thin, but you don't have to make a perfect circle. It's meant to look rustic.
4. Lightly brush the top of the disk with olive oil and sprinkle rosemary leaves on top, pressing in slightly. Sprinkle with sea salt.
5. Carefully slide and transport the dough on parchment paper onto the preheated baking sheet. Bake until pale golden and slightly browned raised areas, about 8 to 10 minutes.
6. Transfer flatbread, without the parchment paper, onto to a cooling rack. Repeat steps #3 to #6 for the remaining dough balls, working on each one at a time on fresh parchment. Do not brush the disks with oil or salt until just before baking them. Break into pieces before serving.

Notes

You can bake the flatbread 2 days in advance. Cool completely before keeping in an airtight container stored at room temperature.

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This recipe was adapted from the July 2008 issue of (the late) Gourmet magazine. It was featured on [Gourmeted.com](http://gourmeted.com) in July 24, 2008:

<http://gourmeted.com/2008/07/24/crisp-rosemary-flatbread/>

Please email us at gourmeted@gmail.com if you have questions. Enjoy and happy eating!