



JERNEJ KITCHEN

CORN AND PARMESAN CHEESE GRISSINI

Lets get our hands dirty and lets bake some crispy corn & parmesan grissini. They can be flavored with seeds, spices, herbs or whatever else you love.

SERVES SNACKS 8 PEOPLE
FOR
PREPARATION: 60 MINUTES

CORN AND PARMESAN CHEESE GRISSINI

300 g all-purpose flour
100 g corn flour
50 g polenta
5 g fresh yeast
5 g salt
40 g olive oil
20 g parmesan cheese, grated

TOOLS AND EQUIPEMENT

stand mixer (optional)
bowl
rolling pin
baking sheet
parchment paper
sharp knife

Sponsored

PREPARATION

In the bowl of a stand mixer, combine all the ingredients: all purpose flour, corn flour, polenta, fresh yeast, salt, olive oil, grated parmesan cheese and 200ml water. Mix on low speed with the dough hook attachment until combined for about 5 - 10 minutes. Remove from the bowl, wrap in a cling film and place in a fridge for at least 2 hours.

PREHEAT YOUR OVEN

When the dough is ready, remove it from the fridge, preheat your oven to 220°C / 425°F and line 2 or 3 baking sheets with parchment paper.

ROLL THE DOUGH

Roll the dough out to a flat rectangle about 0.5 cm / 0.2 inch thick. Cut the rectangle in half and slice thin pieces from the short length of the rectangle with a sharp knife or a pizza cutter. Roll each piece into a long stick and place on the baking sheet. Continue with the remaining dough, placing the dough 1/2 inches apart.

BAKE

Place the baking sheets into the oven and bake for 12 to 15 minutes. Keep an eye on them so they don't burn, as they are quite thin. Optional: Open the oven door after 10 minutes to release the steam for extra crispiness.

STORE

Move the grissini to a cooling rack to cool. Once they are completely cool, store them in an airtight container for up to 1 week. Enjoy.