

Sourdough Discard Crackers - 3-4 hours (30-60 min active)
Toasted Oak

Ingredients:

100g Sourdough Discard

25g Whole Wheat Flour

25g Rolled Oats

135g Seed Mixture (*equal parts sunflower, pumpkin, poppy, etc.*)

4g Fine Sea Salt

Water as needed

Equipment:

Digital Scale

Mixing Bowl

Rubber Spatula or Wooden Spoon

Fresh Kitchen Towels, soaked in water and rung almost dry

Sheet Tray

Multiple silicon mats or parchment paper

Rolling Pin

Standard Oven

Heat proof oven mitts or fresh, dry towels

Timer

Wire Cooling Rack

See method on following page

Method:

1. Scale ingredients and combine in an appropriately sized mixing bowl using a rubber spatula or wooden spoon. Add water as necessary to form a paste-like dough. *See note below.*
2. Cover the dough with a wet towel and allow to ferment at room temperature for 2-3 hours.
3. Preheat oven to 180°C (360°F).
4. While oven is heating, roll the dough as thinly and evenly as possible between two silicon baking mats or two sheets of parchment paper using a rolling pin.
5. Remove the top sheet of parchment paper and transfer the bottom sheet with the flattened dough to a sheet tray.
6. Bake for 20 minutes.
7. Rotate the tray and bake for another 5-10 minutes or until cracker is golden brown and very crisp.
8. Using heat proof gloves or a folded towel, remove the tray from the oven. The cracker should still be lightly flexible at this stage.
9. Carefully peel the cracker from the sheet of parchment paper and transfer to the wire cooling rack and allow to cool completely to room temperature.
10. Best enjoyed with pickled vegetables, smoked fish, preserves, cheeses, charcuterie etc.

Note: To test whether you've added enough water to your dough, give it a squeeze test. The dough should be soft and moldable and pack tightly into a ball in your hand without crumbling. If you've added too much water, the paste will squish out quickly between your fingers and liquid will pool around the bottom of the bowl. If you've added too little, the dough will be very stiff, crumbly, and hard to mold.