

# Seasoned crisps

Silvio Germann



## Rezept für 4

**Ingredients (Depending on the size of the cookie cutter approx. 30 to 40 pieces (5 cm diameter))**

375 g flour

125 ml water

40 ml olive oil

16 g salt

6 g dried garlic

12 g coriander seeds

10 g cumin

8 g long pepper

## Preparation

Blitz all of the spices in the Thermomix or a hand mixer until smooth. Place the flour, water and olive oil in a bowl, add all of the spices and knead together to form a homogeneous dough. Leave the dough to rest in the fridge for 30 mins. Roll out the dough very thinly and bake in the oven for 3 mins. on the hot air setting at 180°C. Remove the part-baked dough from the oven and cut out circles. Bake the seasoned crisps on the hot air setting at 180°C for a further 5 to 7 mins. When cooled, the chips can be refined with toppings as desired.

## Anrichten

To the video!