



Burnt Butter, Honey & Sage Crackers

What to collect

Ingredients	Equipment
200g wholemeal plain flour	food processor
135g rolled oats	small frying pan
½ cup finely grated parmesan	baking paper
1 teaspoon sea salt flakes	metric measuring cups/spoons
1 egg	knife
200g unsalted butter, chopped	grater
¼ cup honey	scales
1 bunch sage	rolling pin
1 eggwhite, extra	

What to do

1. Roll out groats using the grain mill. You need 135g (1 and ½ cups) of rolled oats.
2. Place the flour, oats, parmesan, salt and egg in a food processor and process until the oats are finely chopped.
3. Place the butter, honey and half the sage into a small frying pan over high heat. Cook for 2-3 minutes or until butter starts to foam.
4. Remove from heat and set aside to cool slightly.
5. Remove the sage and discard. Add the butter mixture to the food processor and process until the mixture just comes together.
6. Turn the dough out onto the bench and bring together into a ball.

- 7. Roll out between 2 sheets of baking paper to a 4mm thick, 40cm x 30cm rectangle.**
- 8. Pick the remaining sage leaves off the stalks. Lightly brush the top of the dough with eggwhite, top with the sage leaves and press gently.**
- 9. Place a sheet of baking paper over the dough and gently roll over with a rolling pin to secure the leaves.**
- 10. Cut the dough into 6cm squares and prick with a fork.**
- 11. Slide the baking paper onto a baking tray and place in the fridge for 30 minutes.**
- 12. Preheat oven to 160C. Cook for 20 minutes or until golden and crisp.**
- 13. Set aside to cool.**