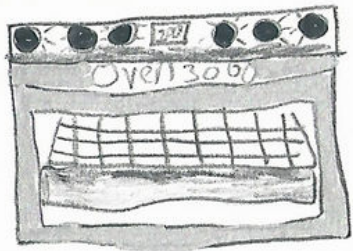


Tilly's Sourdough Crackers

Ingredients!



Utensils!



Amounts! Now to MAKE

230ml sourdough starter

130gr flour (extra for rolling)

50gr butter

5gr Salt

2 pinches coriander seeds (optional)

Sourdough Crackers!!!!



6. Bake in the Oven!!

until golden brown, for about 15 minutes but keep an eye on it.

Pre-heat oven to 200°C



7. Once golden brown take out and let it cool

This is the Method! (8) decorate!

1. In a bowl and flour put butter together and rub the fingers with your



9. EAT!

2. add the salt and sourdough starter to your bowl.

3. mix it really well until you can shape it into a ball.

4. add flour and put the dough on the work surface, then roll it until it is 3mm thin.

5. Put the cutters in as close as possible and cut.



SEVERN BITES