



Buckwheat Crackers

makes about 24 crackers

- 1/2 cup buckwheat flour
- 1/2 cup oat flour, or gluten-free flour
- 1 cup almond flour, or other nut flour
- 1 tablespoon coarsely ground flax seed
- 1 teaspoon fine sea salt
- Freshly ground black pepper, to taste
- 2 teaspoons finely chopped rosemary
- 2 tablespoons olive oil
- 100ml water
- Red chile flakes
- Flaky sea salt, like Maldon

Preheat the oven to 400°F and take out 2 baking sheets.

In a large bowl, whisk together the flours, flaxseed, sea salt, black pepper and chopped rosemary.

In a small bowl, mix together the olive oil and water. Add it to the dry ingredients.

Bring together into a dough and transfer to a flat surface. Knead until smooth, not sticky or too dry. Add a little additional water or flour as needed. Separate the dough into 2 balls.

Place one ball between 2 sheets of parchment paper and roll out very thinly, but not paper-thin.

Remove the top layer of parchment paper. Lightly brush the dough with olive oil and scatter a few red chile flakes and flaky salt. Cut into wedges and prick each one

several times with a fork. Keep dough on the bottom layer of paper and transfer the whole thing to a baking tray.

Bake for about 15 minutes, until golden brown, rotating halfway through. Remove from oven and cool before breaking apart.

Repeat with remaining dough.

Crackers can be stored in an airtight container for up to a week.