



Savory Multigrain Crackers

With Insta Grains® Wheat Berries, Fine

INGREDIENTS	US/Oz	METRIC/g
All Purpose Flour	6.6	188
Bread Flour	3.6	103
Rye Flour	2.3	64
INSTA GRAINS® WHEAT BERRIES, FINE	1.9	54
Active dry yeast	0.1	2.8
Salt	0.2	6
Dried Savory leaves (rosemary & sage)	0.2	5
Olive Oil	2.9	81
Milk	2.9	83
Water, add more if needed	2.1	59
Olive Oil and Kosher Salt		

BENEFITS OF BRIESS INGREDIENTS

Insta Grains® are quick cook ingredients, no soak or pre-cook required

Insta Grains® have low micros and digest easily

Helps achieve a heart healthy label claim:

Insta Grains® Wheat Berries Fine is a whole grain ingredient; delivers 13 grams of dietary fiber per 100g

Low fat

Trans fat free

All natural

Kosher certified

Non-GMO

Made in U.S.A.

1. Preheat oven to 350 °F with pizza or hearth stone inside.
2. Combine dry ingredients and savory leaves.
3. Add olive oil and mix until lumpy cornmeal-like texture, then add milk and 1/4 cup water. Mix for 1 minute.
4. The dough should come together as a very stiff, yet cohesive, ball.
5. Drizzle water, a teaspoon at a time as needed to form a stiff but pliable dough.
6. Turn dough onto lightly floured counter and knead briefly.
7. Cover and let rest for 1 hour.
8. Flatten dough by hand on floured surface. Division in quarters. Roll each into rectangular pieces that will fit into a pasta roller (approximately 3 inches wide).
9. Let rest 5-10 minutes.
10. Set pasta roller to widest setting, run all dough through, then start over on tighter setting.
11. Repeat until the desired thickness is achieved.
12. Cut desired shapes approximately 2 inches in diameter.
13. Place on parchment paper, lightly brush with olive oil and sprinkle with kosher salt.
14. Transfer with spatula to heated stone and bake 8-10 minutes or until golden brown.