

# Rosemary Sea Salt Crackers

By Jesse Dodson

These crispy, buttery crackers with aromatic fresh rosemary are a sophisticated treat for any occasion!

**Yield:** 18 crackers (2 ½ x 5" each)

**Prep Time:** 9 hours

**Bake Time:** 12 minutes

## Ingredients:

- 319g (2 cups + 1 tablespoon) Caputo "00" Chef's Flour
- 10g (2 teaspoons) sugar
- 7g (1 teaspoon) fine sea salt
- 4g (1 teaspoon) fresh rosemary, finely chopped
- 27g (2 tablespoons) butter, unsalted, room temperature
- 120g (1/2 cup) cold water (40-50°F)
- 14g (2 teaspoons) coarse sea salt, for topping



## Instructions:

1. Place the Caputo "00" Chef's Flour, sugar, fine sea salt, and fresh rosemary in the bowl of a stand mixer fitted with the paddle attachment. Mix until fully combined (about 30 seconds on speed 1).
2. Add the butter and mix until fully combined (about 2 minutes on speed 1).
3. Slowly drizzle in the water while mixing on slow speed, and mix until the dough mostly comes together with no visible unincorporated flour (about 2 minutes on speed 1).
4. Remove the dough from the mixer and press it into a square approximately 5" x 5" x 1.5".
5. Wrap the dough in plastic and let it rest in the refrigerator for at least 8 hours.
6. Once the dough has finished resting, remove it from the fridge and preheat the oven to 400°F.
7. Remove the dough from the plastic wrap and cut it in half horizontally, creating two 5 x 5 x 3/4" squares.
8. Lightly flour the work surface to prevent the dough from sticking.
9. Using a pasta machine or a rolling pin, gradually roll each piece of dough out into thin sheets 1-1.5mm thick, 5-5.5" wide, and 24+" long.
10. Place the thin dough sheets onto a work surface lightly dusted with flour, then sprinkle coarse sea salt evenly across the surface and gently press it into the dough with a rolling pin.
11. Using a knife or wheel cutter, cut the crackers into rectangles approximately 2.5 x 5".
12. Place the crackers on a sheet pan (no pan spray needed). A standard half sheet pan (13 x 18") will hold 9-10 crackers.

13. Place the sheet pans in the center of the oven and bake for 10-11 minutes, flipping them over half-way through. The crackers will have some caramelization around the edges and bubbles.
14. Let the crackers cool on a cooling rack to room temperature.
15. Serve the day of, or store in an airtight container/Ziplock bag for up to 5 days.