



Vegetarian



Medium



1 hr – 1 hr and 30 mins

Pesto Breadsticks

SERVES: 10-12 breadsticks

PREPARATION TIME: 30 minutes plus 15 minutes rising

COOKING TIME: 30 minutes

Ingredients

- 500g ciabatta bread mix
- 350ml water
- 2 tbsp Filippo Berio Olive Oil
- 4 tbsp Filippo Berio Classic Pesto or Filippo Berio Sun Dried Tomato Pesto
- 3 tbsp fresh Parmesan cheese, grated

Method

1. Pre-heat the oven to 180C (fan assisted)/400F/Gas Mark 6.
2. Empty the bread mix into a bowl and add the water. Mix to a soft dough. Tip onto a lightly floured surface and knead for 5 minutes until the dough is springy.
3. Put into a lightly oiled bowl, cover with cling film and leave for 5 minutes.

4. Tip the dough back onto the surface and roll out to a large rectangle. Spread over either of the pesto leaving 2cm border. Sprinkle over the Parmesan cheese.
5. Fold the dough in half along the long side. Press together and seal with a rolling pin. Cut into 2cm slices.
6. Place the slices 2cm apart on a lightly oiled baking sheet. Twisting each pastry strip as you lay onto the baking sheet.
7. Brush the pastry with olive oil and cover lightly with cling film or a clean cloth. Leave for 10 minutes to rise.
8. Bake the bread sticks for 20 to 30 minutes until golden. Remove and serve with drinks or as an accompaniment.