

Styrian Pumpkin Seed Oil Crackers



Snack

Kind of recipe



75 Minutes

Preparation

60 Minutes



easy

Severity



Ingredients for 6-8 people

250 g flour, wheat or whole wheat 50 g butter 100 ml milk 1 ½ tsp salt 50 g Styrian pumpkin seeds, finely ground 2 Tsp Styrian Pumpkin Seed Oil P.G.I. 1 egg 2-3 Tsp Styrian pumpkin seeds, chopped

Preparation

Mix flour with salt, ground Styrian pumpkin seeds and butter. Add milk and Styrian Pumpkin Seed Oil P.G.I.. Knead the ingredients to a firm dough. Let rest in the fridge for ½ hour. Halve the dough and roll out thinly on a floured surface. Place on a cookie tray, brush with egg, sprinkle with the chopped Styrian pumpkin seeds and slice into small diamond shaped pieces. Bake at 180°C for about 20 min. until the crackers are light brown and hard. Turn off the oven, leaving the crackers to dry and darken for additional 10 minutes inside. Tip: Instead of the chopped Styrian pumpkin seeds you can also use coarse sea salt or chilli flakes.

Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch