

Tomato & Herb Straws

Ingredients

½ packet (250g) Loprofin Mix

½ sachet (1tsp) dried yeast (supplied with Loprofin Mix)

½ teaspoon salt

3 tablespoons olive oil

240ml/8fl.oz warm water

2 teaspoons tomato puree

2 teaspoons dried oregano

Disposable piping bags

Oven temperature: 200°C/400°F/Gas Mark 6

Method

1. Combine Loprofin Mix, yeast, salt, tomato puree and oregano in a large bowl; add 1 tbsp olive oil and water, beat for 1 minute (if using an electric mixer) or 3-4 minutes with a wooden spoon - until batter is smooth and glossy.
2. Transfer batter to a large piping bag fitted with a 5mm (¼ inch) nozzle.
3. Cut the end of the piping bags and pipe lengths of dough, about 20cm (8 inch) long, onto greased baking trays.
4. Dip a pastry brush in remaining olive oil and gently/evenly coat each dough stick.
5. Loosely cover each tray completely with cling film and put in warm place until dough starts to rise slightly, approximately 10-12 minutes (dough sticks should be allowed to rise until they have almost doubled in size).
6. Remove cling film and place trays in a preheated oven for approximately 5 minutes, until lightly browned - check the tomato and herb straws are completely crisp before removing from oven.
7. Cool on wire rack, when cold store in airtight rigid container.

This recipe has been provided by ©Loprofin

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