



Bread Sticks with EVOO

4 cups bread flour

1/12 cups warm water

1/4 cup + 2 tablespoons EVOO

1 tablespoon kosher salt

1 tablespoon graulated sugar

2 1/4 teaspoons or 1 packet of active dry yeast

1 teaspoon grated garlic

1/2 cup grated Pecorino Romano

Recipe Preheat the oven to 375.

Follow the instructions for your bread maker or combine the yeast with the water and tablespoon of sugar and allow let sit for five minutes. Combine the water with flour, salt and 1/4 cup EVOO. Knead for five minutes until the dough is smooth and elastic. Allow to rise for one 1 1/2 hours or until doubled in bulk.

Divide the dough in half, and those pieces in half again, and then in half again. Roll out each piece in to a long rope. Place the dough ropes on a baking sheet covered in parchment and allow to rise again for about 40 minutes to one hour.

Brush the bread sticks with the remaining EVOO sprinkle with grated garlic, and Pecorino cheese. Bake for 35 minutes or until light golden brown. Upon removing the bread sticks. brush each one more time with EVOO and serve warm.