



© Céline de Cérou pour France Olive

seeded gluten free crackers

with PDO huile d'olive de Provence - olives mûrées

Makes around 30 crackers:

- 35g corn flour
- 15g chickpea flour
- 65g mixed seeds (for example sunflower, pumpkin)
- 1/2 tsp salt
- 1/2 tsp garlic powder
- 1 tsp dried oregano
- Espelette pepper
- 20g **PDO huile d'olive de Provence - olives mûrées**
- 50g water



Preparation: 15 min
Cooking: 15 min

Preheat the oven to 180°C.

Mix all the dry ingredients together, then add the liquid ingredients.

Once the mixture has come together, place onto a sheet of baking paper. Cover with another sheet of baking paper and press down with your hands. Roll out the pastry.

Remove the top sheet, cut the crackers and place in the oven for 15 minutes, keeping an eye on them.

Switch off the oven and open it, leave your crackers to cool for at least 10 minutes in the oven before breaking them by hand.

What about the olive oil?

We advise you to use a traditional-tasting PDO huile d'olive de Provence – olives mûrées (matured olives) for its sweetness and aromas of black olives, candied fruit, undergrowth and/or toasted bread.

You can also use PDO huile d'olive de la Vallée des Baux-de-Provence – olives mûrées and PDO huile d'olive d'Aix-en-Provence - olives mûrées.