



# Crispbread with a honey dip

Рецепт від V-ZUG AT



готування	25 хв
Час	53 хв
готування	
Порції	10
Прилад	Combair SE з 2015 року

## Crispbread

160 g rolled oats  
100 g sunflower seeds,  
pumpkin seeds  
65 g hazelnuts  
65 g figs, dried  
40 g mixed seeds, linseed, sesame seeds, chia seeds  
1½ tbsp rosemary needles  
1½ tsp salt  
2 tbsp rapeseed oil  
400 ml water, lukewarm

Coarsely chop the hazelnuts and figs. Finely chop the rosemary needles. For the crispbread, mix all the ingredients together, allow to stand for 10 minutes and then roll out between two sheets of greaseproof paper directly on the tray. Leave uncovered overnight.

Put the tray into the cold cooking space. Bake.

**Гаряче повітря 160 °C протягом 35 хв**

Turn the crispbread over and continue baking without baking paper.

**Перевернути**

**Гаряче повітря 170 °C протягом 18 хв**

Cut into pieces while still warm.

## Dip

125 g cream cheese  
1½ tbsp honey  
½ tsp salt

For the dip, mix all the ingredients together.





## Аксессуары

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Baking tray

## Додаткова інформація

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Складено 11.12.2019

