

Crispy Semolina Crackers

1 1/2 cups semolina flour
1 cup white flour
1/2 cup whole-wheat flour

1 teaspoon salt
1 cup warm water
1/3 cup extra-virgin olive oil

Whisk together the flours and salt. Add the water and olive oil. Using a mixer with a dough hook attachment, mix the dough at medium speed for about 5–7 minutes. Alternately, feel free to mix and then knead by hand on a floured countertop. The dough should be just a bit tacky—not too dry, not too sticky to work with. If you need to add a bit more water (or flour), do so.

When you are done mixing, shape the dough into a large ball. Now cut into twelve equal-sized pieces. Gently rub each piece with a bit of olive oil, shape into a small ball, and place on a plate. Cover with a clean dishtowel or plastic wrap and let rest at room temperature for 30–60 minutes.

While the dough is resting, preheat your oven to 450 degrees F. Insert a pizza stone if you have one.

When the dough is done resting, flatten one dough ball. Using a rolling pin or a pasta machine, shape into a flat strip of dough—I can usually get down to the 4 setting on my pasta machine without trouble. Pull the dough out a bit thinner by hand (the way you might pull pizza dough). You can also cut the dough into whatever shape you like at this point. Set dough on a floured (or cornmeal-dusted) baking sheet, poke each cracker with the tines of a fork to prevent puffing, add any extra toppings (a mixture of seeds and/or dried herbs and salt is nice), and slide into the oven (onto the pizza stone). Repeat the process for the remaining dough balls, baking in small batches. If you don't have a pizza stone, bake crackers a few at a time on baking sheets. Bake until deeply golden, and let cool before eating—you will get more crackery snap.