



Crispbread with a honey dip

Recipe by V-ZUG LTD



Preparation	25 Mins
Cooking time	53 Mins
Portions	10
Appliance	Combair SE from 2015

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.

Hot air 160 °C for 35 Mins

Turn the crispbread over and continue baking without baking paper.

Turn

Hot air 170 °C for 18 Mins

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.





Accessories

Baking tray

