PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Grissini from Pizza Dough

Turn leftover pizza dough into crispy grissini in about 20 minutes. Rolled out thin, brushed with olive oil and baked until golden brown – they're still crispy the next day.



PREP	BAKE	TOTAL
5 min	17 min	22 min

Ingredients

for 1 baking tray

For the grissini

- [ ] leftover pizza dough
- [ ] flour or semola – *for the work surface*
- [ ] olive oil – *for brushing*
- [ ] sesame seeds, grated Parmesan, flaky salt or chili – *to taste*

Method

1. Preheat your oven to 220°C (top and bottom heat) and line a baking tray with parchment paper.
2. Roll out the pizza dough on a floured work surface with a rolling pin as thin as you can – much thinner than for a pizza base.
3. Cut into 1.5–2 cm wide strips with a pizza cutter and gently pull them apart so there's space between the strips.
4. Brush the strips with olive oil and sprinkle with sesame seeds, Parmesan, flaky salt or chili to taste.
5. Bake for about 17 minutes or more until golden brown and the grissini lift easily off the tray. Let them cool – they'll get even crispier and stay nice and crispy the next day too.

Photos, tips & questions
Scan or visit pizzastunde.com/en/make-grissini-yourself-from-leftover-pizza-dough/

INGREDIENTS & OVENS AT
PizzaLaden.at