



OAT CRACKERS

Preparation time: Less than 30 minutes

Cooking time: 30-35 minutes

Skill level: Easy!

INGREDIENTS

FOR THE CRACKERS:

- 280g oats
- 230g plain flour
- 150g unsalted butter
- 150ml water
- 50g Nuttimalt
- 1 tablespoon malt extract
- 8g salt

FOR THE TOPPINGS:

- 130g smoked pancetta
- 1 teaspoon malt extract
- 150g goats cheese
- 50g cream cheese
- Salt and pepper for seasoning

METHOD

Preheat oven to 160°C (fan). In a mixer, whip the butter until softened, then add the flour, oats, salt and Nuttimalt and mix until crumbs form. Add malt extract and water and mix into a soft dough. Then, scrape the dough on to a floured surface, and dust with flour. Roll to about 4mm thick and, using a 6.5cm cookie cutter, cut out and place onto a baking tray. Bake for 12 minutes, turn over and bake for a further 10-12 minutes until golden. Remove and allow to cool.

To make the toppings, fry the pancetta on a medium high heat until crispy, then towards the end add a teaspoon of malt extract and stir to coat. Remove from the heat and drain. Whip the goats cheese and cream cheese together with a little ground pepper and a sprinkling of salt and spoon onto oat crackers. Finally, top with the crispy pancetta.



Muntons make more than just malt. For example, Muntons are Europe's largest homebrew manufacturer, making beer and wine making kits that can be found in specialist homebrew shops, online and through some high street retailers.

DID YOU KNOW?



MALT..

the undiscovered ingredient

Using these recipe cards we will try to show you how this fascinating ingredient can bring improvements to virtually all of your cooking. In addition to the recipe featured, why not try adding a dessert spoonful of malt extract to any sauce you make; into your gravy or try using malt extract in place of half of the sugar called for in your baking recipes. We know you will be surprised by the difference this can make.

Malt extract adds an extra depth of savoury, almost cheese-like, flavour to make this oat cracker the perfect platform for any savoury topping. It's the smoothness and creaminess of the goat's cheese, combined with the softness of the pancetta, with its crispy skin, which combines with the crunch of the Nuttmalt in the cracker, that makes this creation a texture sensation.

For this recipe you will need to have a jar of malt extract to hand. Malt is made from barley, a cereal grown extensively in our region; it is made by sprouting the barley just enough to allow natural enzymes to be developed in the barley that can convert starch into sugar. At Muntons our malt extract is made by adding just water and heat – nothing else. We crush our malt and soak this in hot water to encourage the natural enzymes to convert the barley starch into sugars and then boil this to drive off most of the water leaving the sticky glossy syrup that you spoon from the jar. Jars of malt are available from health food shops and pharmacists.

About Nuttmalt...

Nuttmalt is kibbled malted wheat made by coarsely cutting malted wheat grains into delicate pieces which are similar in texture to nuts and is a very versatile ingredient - a real 'must have' for your ingredients cupboard and can be purchased from the Bakery Bits website in a 500g pack.

<http://bakerybits.co.uk/catalogsearch/result/?q=nuttmalt>

www.muntons.com


Muntons
Passionate about malt