

20 MINUTE SOURDOUGH CRACKERS
(slightly modified from [Phil's Home Kitchen](#))

50g sourdough starter
50g bread flour
2g fine salt
charcoal powder to achieve desired color (1/2 tsp or more)
cold water to mix
olive oil
sesame seeds, black and white

Heat the oven to 400F. Mix the starter, flour, salt and charcoal powder in a bowl. Add enough water to give a soft but not sticky dough. Knead for a moment until smooth, but you do not need to knead the dough as fully as you would for full bread.

Take pieces of dough and either roll it by hand or pass it through the pasta machine: start with the widest setting 0, increasing a setting at a time until you get to two-settings before the last, thinnest one. That ensures a thin enough dough that won't tear. You can bake it in large pieces and then break them in random shapes, or if you roll it by hand, make the dough thicker and cut in diamonds, squares, or circles.

Brush the surface very lightly with olive oil and immediately sprinkle sesame seeds all over. Bake over parchment paper for 10 minutes, turning the pieces over after 7 minutes or so. If baking large pieces uncut, cool completely before breaking them.