

2-INGREDIENT POT-A-DOUGH 3 WAYS

BACON BREADSTICKS

Makes 16

Hands-on time: 15 minutes

Hands-off time: 30 minutes

INGREDIENTS

1 cup (215g) mashed potato

1 cup (113g) SASKO Self-Raising Wheat Flour, plus extra for dusting

½ tsp salt (optional)

16 pieces streaky bacon

3 sprigs fresh rosemary

Serving suggestion:

Cream cheese dipping sauce

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. In a medium-sized mixing bowl, add the mashed potato and sieve in the SASKO Self-Raising Wheat Flour and salt, if using. **Chef's Tip: Use leftover potatoes!*
3. Using your hands, combine the mashed potatoes and flour and knead into soft dough.
4. Transfer the dough onto a floured surface and form a long roll. Divide the dough into 16 separate dough balls.
5. Using the palm of your hands, roll each ball into a thin stick, about 15cm long.
6. Twist 1 strip of bacon around each dough stick, then place on the baking tray. Sprinkle the rosemary over the breadsticks and bake for 30 minutes until the dough sticks are golden and the bacon crispy.
7. Transfer the breadsticks to a wire rack to cool for 5 minutes. Serve with a cream cheese dipping sauce as a delicious appetizer and ENJOY!



ROAST VEGGIE & FETA FLATBREADS

Makes 2

Hands-on time: 20 minutes

Hands-off time: 20 minutes

INGREDIENTS

1 cup (215g) mashed potato

1 cup (113g) SASKO Self-Raising Wheat Flour, plus extra for dusting

½ tsp salt (optional)

2 tbsp tomato paste

1½ tsp each salt and pepper

1 red bell pepper, diced

1 small red onion, thinly sliced

1 medium zucchini, thinly sliced

1½ rounds (150g) feta cheese, cubed

5 basil leaves

METHOD

1. Preheat the oven to 180°C and line a large baking tray with baking paper.
2. In a medium-sized mixing bowl, add the mashed potato and sieve in the SASKO Self-Raising Wheat Flour and salt, if using. **Chef's Tip: Use leftover potatoes!*
3. Using your hands, combine the mashed potatoes and flour and knead into soft dough.
4. Transfer the dough onto a floured surface and divide into 2 dough balls.
5. Roll the dough balls into a flat oval then transfer to the baking tray.
6. Prepare the sauce by combining the tomato paste with 1 teaspoon each of salt and pepper.
7. Layer the sauce, bell peppers, red onion, zucchini, feta and ½ teaspoon each of salt and pepper on the dough, then bake for 25 minutes or until the base is golden and crispy.
8. Garnish with basil leaves, cut into squares, serve with a side salad and ENJOY!

A decorative border of various food icons in a simple, hand-drawn style, including items like cheese, bread, mushrooms, and vegetables, surrounds the central text.

CHEESY PULL-APART GARLIC BREAD

Serves 8

Hands-on time: 20 minutes

Hands-off time: 35 minutes

INGREDIENTS

1 cup (215g) mashed potato

1 cup (113g) SASKO Self-Raising Wheat Flour, plus extra for dusting

½ tsp salt (optional)

⅔ cup (151g) melted butter

5 cloves garlic, crushed

2 tsp fresh chopped parsley, plus extra for the garnish

1 cup grated mozzarella cheese

METHOD

1. Preheat the oven to 180°C and grease a round baking dish, 15cm diameter, with non-stick cooking spray.
2. In a medium-sized mixing bowl, add the mashed potato and sieve in the SASKO Self-Raising Wheat Flour and salt, if using. **Chef's Tip: Use leftover potatoes!*
3. Using your hands, combine the mashed potatoes and flour and knead into soft dough.
4. Transfer the dough onto a floured surface and form a long roll. Divide the dough into 8 separate dough balls.
5. Stack the balls closely together in the baking dish, filling the whole dish, and bake for 25 minutes until lightly browned and crispy on top.
6. While the dough is baking, prepare the garlic butter by adding the melted butter, garlic and parsley to a small bowl and whisk until combined.
7. Remove the baking dish from the oven, brush the garlic butter generously over the bread, then top with the grated cheese.
8. Place the baking dish back into the oven for a further 10 minutes until the cheese has melted and browned slightly.
9. Remove from the oven, garnish with more parsley and serve as a snack with crudites and dips. Pull apart and ENJOY!