

HOUSE-MADE SEED CRACKERS TOPPED WITH SPICY RED GRAPES, MASCARPONE AND HONEY

Yield: 16 small bites

Ingredients	Amounts
<i>Homemade crackers</i>	
Whole wheat flour	4 oz.
All-purpose flour	3 ½ oz.
Flax seeds, ground	2 Tbsp.
Sunflower seeds, toasted, chopped	2 Tbsp.
Sesame seeds	2 Tbsp.
Sea salt	1 tsp.
Baking powder	1 tsp.
Olive oil	3 Tbsp.
Water	5-6 fl. oz.
Flour	for dusting
<i>Fresh grape topping</i>	
Red grapes, sliced	½ cup
Serrano, charred	1 ea.
Fennel bulb, minced fine	¼ cup
Scallions, roots removed, minced	1 ea.
Olive oil	3 Tbsp.
Lime juice	1 Tbsp.
Kosher salt	½ tsp.
Cayenne	a pinch
Red grapes, halved	½ cup
Mascarpone cheese	½ cup
Honey, warmed	as needed
Malden salt	as needed

Method

1. *For the crackers:* In a medium bowl whisk together both flours, flax seeds, sunflower seeds, salt, and baking powder. Add the olive oil and stir until combined. Add the water and stir to combine and create a firm dough. Turn the dough out onto a floured surface and knead 4 to 5 times. Divide the dough into 8 equal pieces, cover with a damp towel and allow to rest for 1 hour.
2. Roll to 1/16-inch thick, cut into shapes, and place on parchment lined sheet; bake at 450., 4 minutes first side, flip for another 4 minutes. Cool and store.
3. *For the topping:* Place the serrano peppers in a small sauté pan, and over medium heat, char them on all sides; this will take about 8 minutes moving the peppers every minute or so. Remove from the heat and stem, seed, and minced the peppers. In a small bowl, combine the charred minced peppers, sliced grapes, fennel, scallions, olive oil, lime juice, and salt and cayenne. Toss to combine and set aside for 20 minutes to develop flavors.

4. *To serve:* Spread a thin amount of mascarpone on each cracker, top with 1 T. of the grape topping, a few sliced grapes, a drizzle of warm honey, and a little Malden salt.
5. Serve immediately.