

# Cheesy Breadsticks with Homemade Tomato Dip

250g strong white bread flour  
½ teaspoon salt  
½ teaspoon sugar  
7g sachet of easy blend yeast  
2 tablespoons olive oil  
125ml tepid water  
100g butter  
2 garlic cloves, crushed  
300g grated mozzarella

## For the tomato dip

1 bunch of fresh basil  
1 medium onion  
2 cloves of garlic  
2 x 400g tins chopped tomatoes  
Olive oil  
1 tablespoon red wine or balsamic vinegar

Put the flour, salt, sugar and yeast into a bowl and mix. Make a well in the centre and add oil and water, gradually working in the flour to make a soft dough. Add a little more flour if the mixture feels sticky. Knead for 10 minutes until the dough is smooth and stretchy. Leave to rise in a bowl until doubled in size.

Heat the oven to 200C. Divide the dough into 4 and roll each piece out into a rectangle on a lightly floured surface. Melt the butter with the crushed garlic. Brush over the dough and top with the mozzarella. Bake for about 10 minutes. Allow to cool slightly and then cut into finger-size sticks. Serve warm with the tomato dip.

To make the tomato dip, roughly chop the basil leaves and finely chop the stalks. Peel and finely slice the onion and garlic. Put a saucepan on a medium heat and add 1 tablespoon of olive oil and the onion, then cook for around 7 minutes, or until soft and lightly golden. Stir in the garlic and basil stalks for a few minutes, then add the tomatoes and the vinegar. Season with a tiny pinch of salt and pepper, then continue cooking for around 15 minutes, stirring occasionally.

