

EXTRA VIRGIN OLIVE OIL BISCUITS

INGREDIENTS

- 300 g plain flour
- 50 ml extra virgin olive oil
- 100 g sugar
- 2 whole eggs
- 1 egg yolk
- ½ vanilla pod
- 10 g baking powder
- Pinch of cooking salt
- 1 lemon

PREPARATION

Beat the eggs and egg yolk for a few minutes, then add the extra virgin olive oil, vanilla and grated lemon zest, continuing to mix.

Sieve the flour and baking powder, add salt, blend all with the egg and sugar mixture, and start kneading. When the dough is smooth and homogeneous, wrap in cling film and leave to rest for half an hour in the fridge.

Roll out the dough on a floured pastry board, keeping a thickness of 1/2 cm, then cut out round shapes using a pastry cutter. Using the prongs of a fork, make small incisions on the surface of the biscuits.

Arrange the biscuits on a tray lined with baking paper, making sure to leave sufficient space between the biscuits, and bake in a preheated oven at 180° C for 15 minutes.

Once cooked, remove from oven and leave to cool.

Decorate with sprinkles of sugar and treacle.