

## Tortas de Aceite

300g Type '00' flour  
1 teaspoon sea salt  
2 teaspoons fennel seeds  
100ml Spanish extra virgin olive oil  
3 tablespoons golden caster sugar plus extra for dusting  
1 x 7g sachet of dried yeast  
Icing sugar, for dusting  
Plain flour, for dusting  
1 large egg white, beaten

Pre-heat the oven to 230C. Mix the flour, salt and fennel seeds in a bowl. Pour the olive oil into a jug with 150ml of warm water then add the golden caster sugar and yeast and mix well. Leave for a few minutes. Make a well in the centre of the flour mixture and slowly pour in the yeast mixture, using a fork gradually mix in the flour from the outside as you go. When it all starts to come together, use your hands to mix it into a lovely smooth dough.

Lightly oil two large baking trays, then dust them with icing sugar. Lightly flour a clean work surface and a rolling pin. Divide your dough into 12 equal-sized pieces and roll each one into a ball, then roll out each ball until it's about 10cm in diameter. Put these on your trays, and brush each one with some beaten egg white. Dust each biscuit lightly with icing sugar so they all have an even coating, and scatter over a little golden caster sugar. Cook in the hot oven for around 10 to 12 minutes or until golden and crisp. Transfer to wire racks to cool.

