

## Tea or Milk Biscuits

### Recipe for about 25 Biscuits

#### Ingredients:

- 250g all-purpose flour
- 50g wheat starch (or potato starch)
- 1 whole egg
- 130g sugar
- 60ml extra virgin olive oil
- 30ml milk
- 10g baking powder
- A pinch of salt
- Zest of half a lemon
- Seeds from half a vanilla bean

#### Procedure:

1. In a bowl, whisk the egg with the sugar, vanilla seeds, and lemon zest.
2. Add the olive oil and milk, then mix well.
3. Sift the flour, wheat starch, baking powder, and a pinch of salt together, then add them to the wet mixture and mix until a dough resembling shortcrust pastry forms.
4. Transfer the dough to a work surface. Once ready, break off pieces, roll them into 2cm thick cylinders, and use a knife to cut them into sticks about 5cm long.

5. Roll the sticks in granulated sugar on one side only.
6. Arrange the sticks on a baking sheet lined with parchment paper, leaving space between them, with the sugared side facing up.
7. Bake at 180°C (350°F) for about 20 minutes or until golden.
8. Once baked, remove from the oven and let them cool completely.

**Enjoy!**

