

Olive oil biscotti

Most typical Italian biscotti are made with butter but this recipe uses olive oil instead, creating a lighter, slightly different flavour.

Makes 50–60.

Ingredients:

230ml EVOO (extra virgin olive oil)

170g caster sugar

130g demerara sugar

1 vanilla pod

1 lemon zest

2 eggs

1 tbsp milk

330g plain flour, sifted

A pinch of salt

1 tsp bicarbonate of soda

Method:

Mix together the EVOO, sugars, vanilla and lemon zest.

Add the eggs and milk, and mix well, then add the sifted flour, salt and bicarbonate of soda, and let the dough rest for 24 hours.

Preheat the oven to 170C/340F/gas mark 3–4. Roll the dough into small balls, flatten slightly then bake in the oven for 8–10 minutes, until golden brown.