



Spanish



Olive Oil



Biscuits



(Tortas

de aceite)



150g Italian



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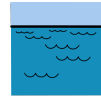
flour

$\frac{1}{2}$

$\frac{1}{2}$



teaspoon



sea



salt



50ml Olive oil



1 teaspoons

fennel



seeds



1 tablespoon

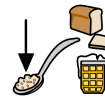


sugar

$\frac{1}{2}$

$\frac{1}{2}$






sachet of



yeast














75ml warm water







    
1. Weigh 150g flour into a large bowl






      
2. Add the salt and olive oil to the flour and mix.



       
3. In a small bowl mix the yeast, sugar and water.

      
4. Add the wet mixture to the flour and stir well.

   
5. Cut dough into 6 pieces

     
6. Roll each ball into a thin circle

    
7. Sprinkle with some extra sugar

8  
8. Bake for 10 minutes

