



Ingredients (serves 4)

125 g soft butter, 3 tbsp apple vinegar, 50 ml sunflower oil, 1-2 tsp salt, 1 tsp sugar, 1 egg + 1 yolk, 1 tsp baking powder, ca. 200 g flour, 2 tbsp sesame, 1 tbsp nigella

How to

Mix butter, vinegar, oil, egg, sugar and salt with a spoon or silicone spatula.

Mix flour with baking powder, add little by little to the previous mix, first stirring, then kneading, until the dough becomes smooth, non-sticky, soft enough to shape but firm enough to cut (depending on your flour, you will need a little less or more than 200 g).

Separate into 3-4 balls, flatten each by hand, then either roll out with rolling pin and cut into quadrilaterals, or cut little pieces, roll them into thin cylinders (ca. 6-7 cm length, 5 mm diameter), shape by crossing the ends. In any case, don't make too big forms since they don't become really hard, but a bit brittle.

Arrange your biscuits on a tin lined with baking parchment. Beat the yolk with a fork, then coat the biscuits with it and sprinkle with sesame and nigella. Put into preheated oven (175 degrees Celsius) and bake until golden (ca. 10-15 minutes).