

Lemon, Fennel and Olive Shortbread Cookies

Toasting the fennel seeds brings the oils up and enhances the flavor, so do not skip that step. They are easy to toast. If you have a toaster oven, pop them on a piece of foil and toast until you smell them and they are lightly browned. Or you can do them in the oven or in a skillet on the stove. Just do watch them closely because they burn quickly.

Difficulty: *easy*

Recipe adapted from Craft Marmalade

1 1/4 cups flour	2 large egg yolks
1/2 tsp. salt	zest of 1 lemon
1/3 cup sugar	2 Tbsp. Lemon juice
1/2 cup olive oil (good quality)	2 1/2 tsp. fennel seeds, toasted

Directions

1. Place the egg yolks and lemon juice in a blender and mix well into an emulsion. Gradually add the oil, as you would when making a salad dressing, and blend until thickened.
2. Pour in the sugar, pulse until well blended.
3. Combine the flour, salt, fennel seeds and lemon zest in a bowl. Pour in the egg yolk mixture and mix well.
4. Form the dough into a ball, cover with plastic wrap and ball in the fridge for at least an hour or until well chilled.
5. Preheat oven to 350 F. Prepare baking sheets by lining with parchment paper.
6. Lightly sprinkle a clean surface with flour and roll chilled dough out to about 1/4 inch thick. Cut out with your choice of shape.
7. Bake for 8 to 10 minutes or edges are browning. Do not over bake.
8. Remove from the oven and cool on wire racks.