

# FENNEL Seed ALLUMETTES

Makes about 30



125g plain flour  
90g unsalted butter, chopped  
3 teaspoons fennel seeds  
50g finely grated parmesan  
50g grated cheddar  
2 egg yolks  
Flaked sea salt, for sprinkling

- Process flour, butter, fennel seeds, cheeses, 1 egg yolk and a pinch of sea salt in a food processor until mixture just comes together.
- Transfer dough to a lightly floured surface, knead briefly until smooth, then shape into a flat rectangle, wrap in plastic wrap and refrigerate for 1 hour.
- Roll out pastry on a lightly floured surface to a 20x30cm rectangle, then, using a large sharp knife, trim edges and cut pastry widthways into 5mm-thick strips, then carefully transfer to baking paper-lined oven trays.
- Combine remaining egg yolk with 1 teaspoon water, brush strips with egg mixture and sprinkle lightly with sea salt flakes.
- Bake at 180C for 15 minutes or until golden.
- Cool on oven trays for 5 minutes, then transfer to a wire rack to cool completely.

Fennel seed allumettes will keep in an airtight container for up to 1 week