

Zaetti – Traditional Venetian Biscuits – by Ester BOTTER

Ingredients:

1/2 cup raisins	1/2 cup milk
1/2 cup unsalted butter	1 teaspoon baking soda
1/2 cup sugar	lemon juice of 1/2 lemon
3 eggs	lemon zest of a big lemon
2 cups polenta flour	a pinch of salt
2 cups flour	

Preparation:

1. Rehydrate the raisins putting them into a container with warm water for a ½ hour.

2. Put butter (previously left at room temperature for 1 hour) and sugar into a large bowl. Whisk the compost until it forms a soft cream.



3. Add the eggs, salt, lemon juice and the zest. Mix together.



4. Eliminate the excess of water from the raisins by pressing them.

5. Add the raisin, flour, polenta flour, baking soda and milk to the compost. Mix quickly. The dough should be a bit sticky.



6. Take little pieces of the dough, using a teaspoon, and place the biscuits on a baking sheet-covered oven pan.



7. Bake for about 15 minutes, or until nicely browned, in a pre-heated oven at 350F. You can use a toothpick to check the cooking. They are done when a toothpick inserted into the center of a scone comes out dry.

8. Add caster sugar over cookies before serving.

Buon Appetito