

Sesame Snail Biscuits

You will need

175g Wholemeal self raising flour

125g Margarine

1 tsp Curry paste

1 Egg

Sesame seeds

A little water

What you do

Put the flour in the bowl and rub in the margarine until it resembles fine breadcrumbs.

Separate the egg and add only the yolk to the mixture.

Stir in the curry paste and mix into a firm dough, adding a little water if necessary. Knead the dough on a floured surface and then divide it into 6 pieces.

Give each child a piece and demonstrate how to make a snail shape by rolling it into a long thin snake and then roll one end into a spiral shape leaving some for the snail's body.

*This is a savoury biscuit recipe.
Makes 6.*

Lightly whisk the egg white and brush across the top of each snail. Sprinkle each snail with sesame seeds and press them lightly into the dough.

Place on the baking sheets and cook in the oven 180 C/350 F (gas mark 4) for 15 minutes.

