Sesame biscuits

100g sesame seeds
60g flour (preferably wholemeal)
20ml olive oil, plus a little more for greasing
35ml water
2 tablespoons honey

1. Put the sesame seeds in a heavy pan on a gentle heat and toast, stirring them frequently so they don't burn. When you hear them pop, and smell the sesame aroma, they are done. Take them off the heat.
2. Add all of the ingredients along with the toasted sesame seeds into a large bowl. Work with a fork or your hands until a dough is formed.
3. Gather the dough into a ball, wrap tightly in cling film and put in the fridge for an hour or so.
4. Turn on your oven. It needs to reach 190°C/Gas Mark 5.
5. Prepare a baking tray by brushing it with a little olive oil.
6. Flour your work surface and roll out the dough until it's about 2-3mm thin.
7. Cut out the biscuits using a 4-5cm diameter cutter. If you don't have one of these, you can use a glass.
8. Place the biscuits onto the oiled baking tray.
9. Bake for 10 minutes.
10. Leave to cool, then enjoy!