



BISCOTTI WITH FRUIT & NUTS

MISE EN PLACE

- Preheat your oven to 350 F.
-

BISCOTTI WITH FRUIT & NUTS *(makes about 48)*

Recipe by Kathryn Joel

250g all-purpose flour

200g sugar (up to 250g if you prefer your biscotti sweeter)

1 1/2 tsps baking powder

3 eggs, lightly beaten

50 g dried apricots, coarsely chopped

50 g pitted dates, coarsely chopped

50 g shelled pistachio nuts

50 g who, blanched almonds

*50 g hazelnuts, skinned**

- Preheat your oven to 350°F.
- Line a baking trays with parchment paper.
- Mix together the flour, sugar and baking powder.
- Now toss chopped fruit and whole nuts in the flour mixture.
- Add the eggs and mix well, forming into a firm dough.
- Divide the dough into 2 pieces.
- Wet or flour your hands and roll each piece into a cylinder about 2 cm thick.
- Place the rolls on the prepared baking sheets, at least 5 cms apart.
- Flatten them lightly then bake in the preheated oven for 20-30 minutes, until golden brown.
- Turn your oven down to 275°F then leave the biscotti to cool and firm up for about 10 minutes.

- Using a bread knife, cut the rolls, on the diagonal, into 6mm (1/4") slices, laying them, cut side up, on the baking trays.
- Return to the oven and bake for 10-15 minutes until they are lightly golden.
- Cool on wire racks then store in an airtight container.

*Note: To skin hazelnuts place them on a baking tray in a 400°F oven and toast for 4-5 minutes, until the skins start to loosen. Immediately place them on a tea towel and use the towel to briskly rub off the skins.

EQUIPMENT

Cutting board and knives

Baking trays & parchment paper

Mixing bowls

Microplane

Wire cooling rack