



BISCOTTI WITH CRANBERRIES, ALMONDS & WHITE CHOCOLATE

MISE EN PLACE

- Preheat your oven to 350 F.
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BISCOTTI WITH CRANBERRIES, ALMONDS & WHITE CHOCOLATE *(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

75 g dried cranberries

75 g whole blanched almonds

100 g white chocolate chips

zest of 1 orange

- Preheat your oven to 350°F.
- Line a baking trays with parchment paper.
- Mix together the flour, sugar and baking powder.
- Now toss the chocolate in the flour mixture, then add the cranberries, almonds and orange zest.
- 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.
- Use a fork to drizzle the melted chocolate over the biscotti, then allow the chocolate to set before serving.

EQUIPMENT

Cutting board and knives

Baking trays & parchment paper

Mixing bowls

Microplane

Wire cooling rack