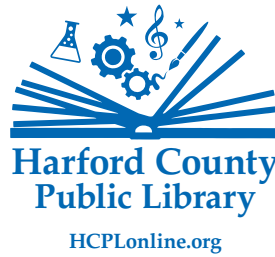




in
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and



ALMOND & ORANGE BISCOTTI

MAKES 11 BISCOTTI

Almond is one of the earliest versions of biscotti. This recipe is based on the 14th century Biscotti di Prato from Tuscany, where almonds are abundant. Instead of forming into logs, we prefer the lighter texture achieved by baking in a loaf pan. The recipe makes 1 9x5 loaf or a batch of 11 biscotti

INGREDIENTS

- 2 large eggs
- 1 cup flour, pastry or all purpose
- 2 tablespoons sugar
- ¼ cup brown sugar
- 1 teaspoon baking powder
- ¼ cup olive oil
- Pinch of salt
- ½ teaspoon Amaretto
- ⅔ cup almonds, toasted and then chopped,
less than the size of peas
(skins are fine)
- ½ teaspoon orange zest

DIRECTIONS

- 1** | Line a 9x5 loaf pan with parchment. Set oven to 325°F. In a regular mixing bowl, combine the flour, salt, baking powder, orange zest and chopped almonds.
- 2** | Using the whisk attachment, combine eggs and sugars on high speed until very light and fluffy. This should take several minutes of whipping. Turn down the mixer and gradually add the olive oil. This mixture should begin to look like mayonnaise, very thick and fluffy. Add the amaretto and incorporate.
- 3** | Turn off the mixer and, using a rubber spatula, gently fold in the dry flour/nuts mixture. Once fully mixed, pour into pan and bake for 20-25 minutes, until golden brown on top.
- 4** | Once baked, remove from the oven and let cool completely, at least a couple hours.
- 5** | Using a sharp knife (preferably serrated), slice the biscotti evenly, with steady back and forth motions instead of just pressing down with the knife. Lay the pieces on a baking sheet and bake for a second time at 325°F, until dry to the touch, toasted and golden. Then flip and toast the other side.
- 6** | Allow to cool and keep them in a nice jar. They last for a very long time.