

November 4, 2015

Creative Biscotti Recipes for Your Next Cuppa

Biscotti is an Italian twice-baked cookie – first, the dough is rolled into a log and baked in the oven to set. Then, the log is sliced into individual biscotti before they are baked again. The result is a hard, crunchy cookie that was traditionally dunked in vin santo, an Italian dessert wine, but now goes just as well with your morning coffee as it does your afternoon tea.

Traditional biscotti is made with almonds, but nowadays, biscotti recipes use different nuts, herbs, and dried fruit. Our Rosemary Biscotti, for example, uses walnuts, and carries some savoury notes with black pepper and olive oil. By contrast, our Lavender Macadamia Nut Biscotti makes a wonderful dessert, pairing the floral notes from lavender and honey with lemon and dark chocolate.

ROSEMARY BISCOTTI

Ingredients:

1 3/4 cups (425 mL) flour
2 tsp (10 mL) baking powder
1/2 tsp (2 mL) freshly ground pepper
1/4 cup (50 mL) butter, softened
2 tbsp (25 mL) olive oil
1/3 cup (75 mL) sugar
1 tbsp (15 mL) chopped fresh rosemary or 1 tsp (5 mL) dried rosemary, crumbled
2 eggs
1/2 cup (125 mL) chopped walnuts or pecans

Method:

1. Preheat oven to 375°F (190°C). Combine flour, baking powder and pepper in a bowl; set aside.

2. Using medium speed of an electric mixer, beat together butter and oil until fluffy. Add sugar and rosemary; beat until combined. Beat in eggs until blended. Stir in flour mixture. Fold in walnuts.
3. Divide dough in half. On a lightly floured surface, shape each half into a 9x2 inch (23x5 cm) log. Place logs on a greased cookie sheet and flatten slightly.
4. Bake for 25 – 30 minutes or until light golden. Cool logs on cookie sheet on a rack for 1 hour.
5. Preheat oven to 325°F (160°C). Transfer logs to a cutting board. Using a sharp knife, cut each log diagonally into 12 – 15 slices. Place slices, cut side down, on cookie sheets.
6. Bake for 10 minutes. Remove cookie sheets from oven. Turn slices over and continue baking for 8 – 10 minutes or until crisp. Remove from cookie sheets and cool biscotti on racks. Store in an airtight container in a cool dry place for up to 1 week. May be frozen. Makes 2 – 2 1/2 dozen.

LAVENDER MACADAMIA NUT BISCOTTI

Ingredients:

3 cups all-purpose flour
2 tsp baking powder
1/2 cup salted butter, softened
1/4 cup granulated sugar
1/4 cup liquid honey
3 large eggs
2 tsp vanilla
1/2 cup coarsely chopped unsalted macadamia nuts
1 tsp chopped dried lavender
1/2 tsp grated lemon peel
1 1/2 cups chopped dark chocolate

Method:

1. Preheat oven to 325°F.
2. Combine flour and baking powder in a bowl; set aside.
3. Using medium speed of an electric mixer, beat together butter and sugar until fluffy. Beat in honey, eggs and vanilla until blended.



4. Using low speed, gradually beat in flour mixture just until combined.
5. Fold in macadamia nuts, lavender and lemon peel.
6. Divide dough in half. Shape each half into a 10x2 1/2 inch log.
7. Place logs 2 inches apart in a parchment paper-lined rimmed baking sheet. Flatten logs slightly.
8. Bake until light golden, about 20 - 25 minutes.
9. Remove pan from oven and cool logs in pan on a rack for 10 minutes.
10. Transfer logs to a cutting board. Using a sharp knife, cut each log diagonally into 1/2 inch thick slices.
11. Place slices, cut side down, in parchment paper-lined rimmed baking sheets.
12. Continue baking for 10 minutes.
13. Remove pans from oven and turn slices over. Continue baking until crisp, about 5 minutes.
14. Remove biscotti from pans and cool on racks.
15. Place chocolate in a small saucepan over low heat and cook, stirring frequently, until chocolate is melted. Remove from heat.
16. Working with one biscotti at a time, dip one end into melted chocolate, shaking off excess.
17. Place dipped biscotti onto parchment paper-lined trays. Refrigerate for 30 minutes or until chocolate is firm.
18. Store in an airtight container in a cool dry place for up to 1 week. May be frozen. Makes about 2 dozen.