

Pistachio Biscotti (modified)

325°F

About 30 biscotti. "Biscotti, which keep for a long time, are great for snacks or desserts on their own or with fresh fruit. This recipe is easy: all the ingredients are mixed together for a few seconds in a food processor, shaped into a loaf, cooked in the oven for 30 minutes, then sliced and returned to the oven for 20 minutes more." — *Sweet Simplicity – Jacques Pépin's Fruit Desserts*.

NOTE: Includes RG modifications 01/24/02 and later.

1. **PREHEAT OVEN** to **325°F**.

2. In the bowl of a food processor, combine the flour, sugar, baking powder, and salt. Process the mixture for **5 seconds**

3 cups (14.25 oz/405g) all-purpose flour
1 1/4 cups (8.75 oz/250g) granulated sugar
2 teaspoons baking powder
1/2 teaspoon fine salt

3. Add the egg, milk, oil, and almond extract, and process for **10 seconds**, or until the mixture just begins to hold together.

2 large eggs

NOTE: I add the eggs separately first, then assemble the top of the cuisinart. Then turn it on, and pour in the other liquid ingredients. Don't wait too long to blend the ingredients - the liquid very quickly finds a way to seep out around the blade.

1/4 cup canola oil
6 tablespoons milk (= 1/4 cup + 2 tablespoons)
2 teaspoons almond extract

4. Transfer the mixture to a bowl, add the nuts and anise seeds, and mix by hand until thoroughly combined.

1 1/2 cups (7.25 oz/205g) toasted pistachios, lightly chopped
1 1/2 teaspoons anise seeds

5. Line two **cookie sheets with no sides** with **parchment paper**. Divide the dough into two portions (about XXXg each). Place one dough portion in a mound on a piece of plastic wrap about 18 inches long, and press and roll to form it into a log about **12 inches long** by **3 inches wide** by **1 inch high**. Invert the dough log onto the parchment paper, and peel off the plastic wrap. Repeat with the second portion of dough.

6. **BAKE** the logs at **325°F** for **32 minutes**, or until lightly browned on top.
REDUCE THE OVEN HEAT to **300°F**.
Cool the logs on the cookie sheet for about **30 minutes**.

7. Transfer one of the logs to a cutting board, and, using a serrated knife, gently cut it crosswise into 1/2-inch slices. (You should have about twenty to twenty-four.) Repeat with the second log.

8. Arrange the slices on 2 parchment-lined cookie sheets, and bake the biscotti at **300°F** for **11 minutes**. Remove pans from oven, swap levels and rotate the pans in the oven. Bake another **12 minutes** (no need to turn biscotti over).

9. Turn off the oven. **DRY** the biscotti in the oven for 40 minutes, with the door open.

10. **COOL** the biscotti thoroughly on a wire rack, for 30 minutes, then store in a dry place (or wrap them well, and freeze them).

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NOTES

- If you don't chop the pistachios, they tend to get pulled out when you slice the logs. Be sure to bear down forcefully when slicing the logs to be sure you cut through the pistachios.
- If you like to dunk your biscotti, you should increase the final baking time to 13 and 13 minutes.
- The dough sometimes can be wet and sticky (chaos theory?) To preserve the nice texture, do NOT use any extra flour. Use the saran wrap to shape the dough after you invert the log on the parchment paper for baking.
- The secret to great biscotti is for them to be thin. You should flatten the logs as much as possible before baking them. After the initial baking, you should also slice the biscotti about 1/2" thick (you really have to slice them by hand).
- Reduced flour amount 01/24/02 to give better texture (not as hard).
- Estimated nutrition info: 1.5 cups pistachios contain 78g fat, approximately 2.5g per biscotti

Folder: (Cookies)

Source: Combined Jackie Werner's recipe with master recipe: **Sweet Simplicity – Jacques Pépin's Fruit Desserts**, p. 35.

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