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.

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.

2 large eggs

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 four portions. Place two dough portions side by side on a piece of plastic wrap about 18 inches long. Press each separately to form into a log about **8 inches long** by **5 inches wide** by **1/4 inch high**.
Invert the dough log onto the parchment paper, and peel off the plastic wrap. Repeat with the other half of dough and new wrap.

6. **BAKE** the logs at **325°F** for **30 minutes**, or until lightly browned on top. Rotate pans after **15 minutes**.
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. Using a very sharp serrated knife, gently cut it crosswise into 1/2-inch slices (you should have about ten to twelve). Repeat with the other three logs.

8. Arrange the slices on 2 parchment-lined cookie sheets, and bake the biscotti at 300°F for 12 minutes. Remove pans from oven, quickly 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 30-60 minutes. Store in a dry place (or wrap them well, and freeze them).

• • •

NOTES

- Revised timing 03/2019
- If you don't chop the pistachios, they tend to get pulled out when you slice the logs. You must use a VERY sharp knife when slicing the logs to be sure you cut through the pistachios.
- To preserve the nice texture, do NOT use any extra flour. You should have the plastic wrap ready before you divide the dough.
- Use the plastic wrap to shape the dough, before you remove the wrap. Shape the dough after you invert the log on the parchment paper for baking. Be careful you don't tear the plastic wrap.
- The secret to the best texture for biscotti is they must 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 - an electric knife vibrates too much, and the ends tend to break off.
- Estimated nutrition info: 1.5 cups pistachios contain 78g fat, approximately 2.0g per biscotti

Folder: (Cookies) Name: Biscotti, (Pistachio and Anise)
Source: Combined Jackie Werner's recipe with master recipe: ***Sweet Simplicity – Jacques Pépin's Fruit Desserts,*** p. 35.
Originated: December 25, 1999 Revised: 08/14/06 Printed: March 15, 2019 - 10:21 AM
Key Words:
Served: