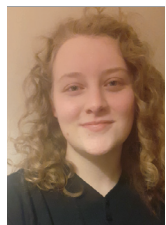




**MAKES
20**

CHOCOLATE AND PISTACHIO BISCOTTI



By Rebecca Williams

These twice-baked biscuits are hard, crispy and perfect for dipping in coffee. Although known to us as biscotti, in Italian “biscotti” simply means biscuits, and are instead more commonly referred to as cantucci.

This recipe uses pistachios, rather than the more traditional almonds, and is complimented with subtle lemon flavouring and a rich coating of dark chocolate.

Ingredients:

- 250g Plain flour
- 1 tsp Baking powder
- ¼ tsp Ground nutmeg
- Pinch of salt
- 150g Caster sugar
- 2 Large eggs
- Zest of one lemon
- 100g of Pistachios, roughly chopped
- 180g Dark chocolate, broken into small pieces

Method:

1. Preheat the oven to 180°C.
2. In a large bowl, combine the dry ingredients (flour, baking powder, nutmeg, salt and sugar).
3. Add the eggs and lemon zest into the bowl, mixing until a sticky dough forms.
4. Turn the dough over onto a generously floured surface and briefly knead until soft. Then knead in the pistachios until they are well dispersed.
5. Separate the dough into two even balls, and shape each ball into a wide log shape, about 20cm long. Place them onto a large tray lined with baking paper.
6. Bake for fifteen minutes, before removing for five minutes to cool.
7. Once slightly cooled, use a sharp knife to diagonally cut long slices of the dough, about 1.5 cm in width, before turning each onto their side for the second bake.
8. Return the sliced biscotti to the oven, baking for a further fifteen minutes.
9. Leave the biscotti to cool completely on a wire rack.
10. Meanwhile, prepare the dark chocolate. Rest a heatproof bowl on top of a small saucepan of boiling water, making sure that the water is not touching the bowl. Add the dark chocolate into the bowl, allowing the steam's heat to slowly melt the chocolate. Once the chocolate is melted, remove from the heat.
11. Take the cooled biscotti and dip the bottom of them into the chocolate, spreading it into a thin coating with a blunt knife. Set the dipped biscotti back onto the wire rack, lying on its side.
12. Once all the biscotti are coated in chocolate, allow the chocolate to set before serving.