

Bread Alone

BAKERY

Pistachio Biscotti

INGREDIENTS:

1 cup (2 sticks) (235 g) butter
1 1/3 (272 g) cups sugar
4 eggs (183 g)
4 1/2 cups (495 g) flour
1 TBS (15 ¼ g) baking soda
1 1/4 (148 g) cups pistachio, chopped slightly
1 TBS (12 g) pistachio paste

DIRECTIONS:

Preheat the oven to 300 degrees F. In a table top mixer, with the paddle attachment, beat the butter and sugar together until light and fluffy. Slowly add eggs. Beat until fully incorporated. Scrape the bottom and sides of the bowl. Add remaining ingredients and mix until just incorporated.

Form the dough into 2 logs and place on a cookie sheet. Bake until the logs are light golden brown, about 1 hour. Remove from the oven and lower the temperature to 275 degrees F. Allow the logs to cool for 10 minutes.

Use a serrated knife to cut the logs into slices, each one about ½” thick. Place the slices back onto the cookie sheet and bake for about 20 to 25 minutes, turning the slices once about halfway through. The biscotti are done when the slices become crisp and golden brown.

Dip in melted white chocolate and sprinkle with chopped pistachios

