

CHOCOLATE BISCOTTI

Makes about 40 biscotti
By Dennis W. Viau; and original recipe.

I try to observe my web site's anniversaries with a biscotti recipe. I created this recipe, having seen a similar biscotti for sale, at an outrageous price, in an expensive food store. They were sliced wafer thin and sold for \$2 each. Although biscotti can be a bit sticky and messy to make, they are well worth the effort. I like them best with a cup of coffee.



Ingredients:

3 cups (15 ounces/425g) all-purpose flour
¾ cup (71g) unsweetened cocoa powder
1¾ cups (350g) sugar
4 large eggs (about 2 ounces/59g each in the shell)
1 large egg; separated
2 teaspoons almond or hazelnut extract
½ teaspoon salt
1 teaspoon baking soda
2 cups (300g) mini chocolate chips (I used semi-sweet)
1 cup slivered almonds or whole hazelnuts, either skinned or skin on
2 tablespoons raw sugar for garnish

Directions:

Place the flour in a large bowl and sift the cocoa powder into it. Mix well with a whisk. Set aside. Meanwhile, heat the oven to 350°F (175°C).

In a medium bowl, combine the sugar, eggs, the separated egg yolk (retain the egg white for an egg wash in a later step) and the almond or hazelnut extract. Mix well. Add the salt and soda. Mix well.

Add the sugar/egg mixture to the flour mixture and combine until most of the flour is incorporated. Add the chocolate chips and the nuts. Press together with your hands (it will be sticky) until combined. Transfer to a work surface and knead until smooth.

Shape into two long loaves, just long enough to fit inside your baking sheets. Wetting your hands with a little water can help when shaping the loaves. Place on a greased or lined (with parchment paper) baking sheet.

Combine the retained egg white with a teaspoon or two of water and whisk to mix. Using a pastry brush, garnish the top of each loaf with egg wash. Sprinkle each loaf with raw sugar. Bake 35 to 40 minutes.

Remove from the oven and let cool about 10 minutes. Reduce the oven temperature to 275°F (135°C). Slice each loaf diagonally into biscotti about half an inch (13mm) thick. Arrange on the baking dish with air space in between. Return to the oven and dry thoroughly, 50 to 60 minutes.

Remove from the oven and let cool completely. Store in air-tight containers. Serve with coffee or tea.

The step-by-step photos were removed. See the video for the preparation.