



# Biscotti



DIFFICULTY



SERVES



PREP TIME



COOKING TIME



PRINT

## Ingredients:

225g plain flour  
175g caster sugar  
125g pistachio nuts  
¼ tsp baking powder

2 whole eggs  
1 egg yolk  
Lemon zest from 1 lemon  
Orange zest from 1 orange

## Method:

- Attach the K-beater.
- Add the flour, sugar, baking powder, lemon and orange zests and process until the ingredients are combined.
- With the machine running add the eggs and the nuts then make into a dough.
- Roll it on a floured surface into a sausage shape.
- Place the sausage on to a baking sheet and bake in a preheated oven set at 170°C / Fan 150°C / Gas 3 for 20 minutes.
- Slice into rounds and return to the oven until crisp.

## Variations

Chocolate and Orange: Omit the pistachio nuts and add 50g cocoa powder and 100g chopped chocolate pieces.

Lime and Chive: Omit the pistachio nuts, orange and lemon zest and replace with the zest of 3 limes and 2 tsp of snipped chives.

Lemon and Ginger: Omit the pistachio nuts, orange zest and add 1 tsp of ground ginger.