

Anise Hazelnut Biscotti

a recipe shared by Jona Giammalva

Makes 5-6 dozen

Ingredients:

6 eggs at room temperature, separated
2 ¼ cups sugar
1 ½ cups hazelnuts (or almonds)
1 cup butter (melted and cooled)
3 Tbl anise seeds (whole)
Zest of one orange (chopped small)
1 tsp anise extract (or vanilla)
7 cups flour
1 ½ tsp baking powder
¼ tsp salt



Instructions:

Toast the hazelnuts on a baking sheet at 350° for 10 minutes, rub briskly in a dish towel to remove peels. Chop coarsely.

Beat egg whites until stiff, fold in 1 cup + 2 Tbl sugar.

Beat egg yolks w/ remaining sugar until thick and pale yellow (5-6 minutes).

Gently stir both egg mixtures together and fold in the nuts, butter, seeds, zest, and extract.

In a separate (large) bowl sift your flour, baking soda and salt together. Gradually fold in the egg mixture and mix with a wooden spoon until everything is moistened and there are no spots of dry flour.

Turn your mixture out onto a lightly floured surface and knead just enough to make sure everything is evenly mixed and pliable.

Divide into 6 even parts and roll each part up into an 8 inch cylinder, then flatten down so you have an 8" by 2" rectangle (about ¾ inch high).

Place on a baking sheet (lightly oiled or on parchment paper) at least ¾" apart and bake for 25 minutes at 375°.

Remove from oven. Let cool. Slice at a 45° angle (each being about ¾" wide). Lower your oven's temperature to 325° and lay each slice flat on a baking sheet and bake for another 25 minutes.

Enjoy!!