



Classic Italian Biscotti

Original recipe from Chef Marchetti and the Team from Yolán restaurant in Nashville

1/2 cup unsalted butter, room temperature
3/4 cup granulated sugar
1 Tbsp. lemon zest
2 large eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1-1/2 teaspoons baking powder
1/2 teaspoon fine sea salt
1/4 cup slivered almonds, coarsely chopped
1/2 cup inclusions, such as dried fruits, chocolate, or nuts
Melted chocolate, chopped nuts optional

1. With an electric mixer, cream the butter, sugar, and lemon zest until light. Add the eggs and the vanilla extract; mix until smooth. Set aside.
2. Stir together the flour, baking powder, salt, almonds, and inclusions. Once combined, stir into the butter mixture.

3. Line 1 or 2 baking sheets with parchment paper. Divide the dough into 3 pieces. On a lightly floured surface, shape each piece of dough into a log that is about 1-1/4 inches high. Place the logs on prepared baking sheets, spacing them as far apart as possible. Chill for one hour.
4. Heat oven to 325 degrees F. Remove chilled logs from refrigerator and bake in the center of the oven until lightly browned, about 30 minutes.
5. Place the logs on a cutting board and let them cool. With a serrated knife, cut the logs on the diagonal into 1/2 inch thick pieces. Place on a baking sheet, cut side down.
6. Bake until lightly browned, about 15 minutes, flipping once halfway through baking. Transfer to a rack to cool. Dip the bottoms of the biscotti in melted chocolate, sprinkle with chopped nuts. Store in an airtight container for up to 5 days. Yield: 29 biscotti

Recipe by Pastry Chef Noelle Marchetti from a premier restaurant, *Yolan* in *The Joseph* in Nashville, Tennessee.

About the Recipe: This recipe is a classic biscotti from Italy that is twice baked and originated from the city of Prato. The biscotti cookies are first baked in a large log, cut, and baked again until golden brown and deliciously crunchy. You can dip them into coffee or your favorite hot drink. The recipe encourages you to add your favorite inclusions to the recipe.. It's a great "Make It Your Way" recipe.