

# Almond Biscotti, hazelnuts and white chocolate |

Recipe for 12 tapas

## Description

Traditional italian cookie with an almond and white chocolate twist.

## Ingredients

### Biscotti cookie

- 140 Gr Flour
- 40 Gr Almond powder
- 1.50 Ml Baking powder
- 1 Pinch(es) Salt
- 115 Gr Softened butter
- 130 Gr Sugar
- 1 Unit(s) Egg
- 2.50 Ml Frangelico
- 140 Gr Crushed almonds
- 95 Gr White chocolate

## Preparation

- Preparation time **45 mins**
- Preheat your **four** at **325 F°**

### Biscotti cookie dough

Mix the butter with the sugar until incorporated then add the eggs.

Next, add all of the dry ingredients (except for the crushed almonds) and fully incorporate.

Add the alcohol and the crushed almonds last.

Split the dough into 4 sections.

Roll out each section into roughly 25cm long rolls. Place on a baking sheet with parchment paper and insert into the oven. This first cooking will take 30 minutes. Then withdraw the biscotti from the oven and let cool.

Once cooled, cut the rolls into 2cm sections and place them onto a baking sheet with parchment paper again.

Place in oven for approximately 15 minutes or until desired color is reached.

**Bon appétit!**