

SHORT CUT BISCOTTI

INGREDIENTS

- 60g soft butter
- 150g brown sugar
- 1 egg
- 215g flour
- 1 teaspoon baking powder
- 80g dark chocolate roughly chopped



METHOD

- In a medium sized mixing bowl mix your sugar, egg & butter with a whisk until it starts to change to a whiter colour & has doubled in size.
- Add the flour, chocolate & baking powder to the sugar mixture, incorporate together until the mix holds together & a solid ball forms.
- Place a large piece of plastic wrap on a clean work surface & portion out part of the mix into the centre of the plastic.
- You are going to the dough into flat rectangles, making sure to firmly pat them down so that the dough is an even thickness.
- Continue doing this with the dough until all of it is portioned out.
- Place the portions into the fridge & leave in for at least 1 hour before using.
- Preheat your oven to 180 degrees Celsius, as well as greasing a baking tray.
- Once your dough has rested in the fridge for at least an hour you can start cutting the dough into portions; the portions are roughly finger size in width. Place them on your tray making sure to leave enough space that they do not touch each other.
- Bake in your oven for 5-10 minutes, until they start to become slightly brown & darker in colour, they will be soft when they come out of the oven, but harden up once they have cooled down.
- Set aside to cool down. Use an egg lifter to remove them from the tray & keep them in a tightly sealed container.
- They should for keep for 1-2 weeks as long as they are in a sealed container.
- These biscotti biscuits are perfect to have with tea & coffee when you have friends over or used as a 'spoon' for Crème Brulee or Panna Cotta desserts.
- You can also add other ingredients to flavour your Biscotti-nuts, cherries, all spice or muesli are an example of some the other ingredients that can be used.