

Biscotti With Pistachio, Almond And Sambuca - Pistachio Mustachio

Ingredients:

Difficulty: Easy
(makes about 20 biscottis)

2 eggs
135 gr. / 1.6 dl / 2/3 cup granulated white sugar
1 tsp vanilla extract (or vanilla sugar, if you can't find vanilla extract)
1 tbsp Sambuca
230 gr. / 4.2 dl / 1 3/4 cups all-purpose flour
1 tsp baking powder
1/4 tsp salt
Zest of 1 lemon, 1 lime and 1 orange
100 gr. shelled and unsalted pistachios (I don't chop them at all, but if you want and have the patience, you can coarsely chop them)
100 gr. thinly sliced almonds

Instructions:

1. Put eggs and sugar in a mixer and beat them in medium to high speed for about 5 minutes until they get pale colour and quite thick.
2. Add vanilla extract and continue beating for half a minute.
3. Add Sambuca and continue beating half a minute more.
4. Add flour, baking powder, salt and zests and continue beating until you get an even mixture.
5. While the mixer is still on, gradually add pistachios (it would be better to have the mixer speed in medium and not high at this moment). After that, stop the mixer, add almonds and continue mixing until both pistachios and almonds are equally distributed in the dough. Scrape the sides if necessary. You will get a very sticky dough.
6. Flour your working surface generously. Put the sticky dough on the flour. By adding more flour if necessary, turn the dough into a log with a size about 9x30 cm.
7. Prepare an oven tray with a baking paper on. Flour the paper just a little. Put the log on the floured paper and put the tray in the fridge to rest while you are heating your oven.
8. Heat your oven to 180C.
9. When the oven is hot enough, take the dough out of the fridge and put in the oven, in middle rack. Bake for 20-25 minutes, until it is firm to touch and dry. Once ready, take out

of the oven and cool for about 10 minutes. In the meantime, lower the temperature of the oven to 165C.

10. When the baked dough cools down, cut it into thinnish slices, about half a centimetre in thickness, with a serrated knife (be gentle). Put the slices on an oven tray (or two trays, in my case) with a baking paper on. Bake for 8 minutes.

11. Take biscottis out of the oven and turn to their other sides. Bake for 8 more minutes. And then you're done! Let them cool down to room temperature before eating. They will get really crunchy and delicious! Enjoy with coffee or tea!