Biscotti

Ingredients

- 200g of 00 flour
- 100g of sugar
- 2 tsp of honey
- 100g of whole almonds (½ crushed, half whole)
- 6g of baking powder
- 2 medium eggs
- 1/2 Zest of an orange
- 1/2 Zest of a lemon
- A nice pinch of salt
- A tsp of vanilla extract

Method

1. Pre-heat your oven to 170°C (fan oven).
2. In a bowl, add the flour, sugar, almonds, baking powder and a pinch of salt and mix well.
3. In the same bowl, add the rest of the ingredients and mix together to form a dough.
4. Knead inside the bowl until all the ingredients are combined together to form a smooth, slightly sticky dough.
5. At this point, in a tray covered with baking paper, shape your dough into a big rectangular shape about 22cm long and 9cm wide. Dust your hands with flour if is too sticky to handle.
6. Cook in the oven for 20 minutes.
7. Take the dough out of the oven and let it cool down for 15 minutes before cutting it into equal 1.5cm pieces.
8. Lie them flat on the baking paper and put the biscotti in the oven again for 10 minutes at 160°C.
9. Remove from the oven and rest for 10 minutes.