

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/02/28/anise-pistachio-biscotti/>

Anise Pistachio Biscotti

From: Baking Obsession / Servings: 25 Biscotti

1 1/3 cups + 1 tbsp all purpose flour	Center an oven rack and preheat to 350 °F (176 °C). Line a large baking sheet with parchment paper or a silicone baking mat.
3/4 tsp baking powder	
1/4 tsp salt	Sift together the flour, baking powder, and salt. Set aside.
2 tbsp unsalted butter, softened	
1/2 cup sugar	In a large bowl, with electric beaters on medium speed, cream together the butter, sugar, and crushed aniseed for 2 minutes. Scrape down the sides of the bowl and beat for another 2 minutes.
1 1/2 tsp crushed aniseed	
1 large egg	Add the egg and beat for 1 minute more.
1 tbsp fresh lemon juice	Scrape down the sides of the bowl. Add the lemon juice and blend until incorporated.
Zest of 4 lemons	
	Mix in the flour mixture.
1/4 cup coarsely chopped pistachios	Add the pistachios and mix until incorporated. The dough will be very tacky.

I believe the best way to form a biscotti log is shaping it without adding any additional flour (too much flour mixed in will result in tough biscotti). Put your hands under cool water and then reach into the bottom of the bowl taking the dough off the bowl and onto the prepared baking sheet. Wet your hand again if necessary to prevent sticking and form the dough into 3-x-10-inch log.

Bake for 20 minutes. Rotate the pan from front to back and continue to bake for another 10 to 15 minutes, until the log is puffed and golden brown; a

tester inserted in the center should come out clean.

Cool the log on the baking sheet on a cooling rack.

Reduce the oven temperature to 325 °F (163 °C). Transfer the log onto a cutting board. Using a sharp serrated knife cut the log on the diagonal into about 2/3-inch-thick slices.

Put the slices on the baking sheet leaving a space.

Bake the biscotti for 10 minutes.

Rotate the baking sheet from front to back and bake for another 10-15 minutes, until the biscotti are hard. Remove from the oven and allow to cool on the rack.

They will become crispier as they cool. The biscotti will keep for 2 weeks in an airtight container at room temperature.