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Cantucci (Almond Biscotti)

ABOUT VIRTUAL CLASSES - Please Read First!

- Below you'll find a shopping list as well as the recipes. We highly recommend reading over the recipes prior to the class.
- **Please have all ingredients washed and pre-measured and equipment ready so we can get started right away.**
- Remember, when it comes to Zoom, the bigger the screen, the better the experience.
- If you won't have all of the ingredients listed in the shopping list by the time of your scheduled class, DON'T PANIC & DON'T RUN TO THE STORE! We'll figure out a way to improvise with what you DO have in your pantry & fridge!
- Don't feel like cooking along? No problem! Feel free to watch, take notes and ask questions so you can prepare the dishes at your leisure.

INGREDIENT/SHOPPING LIST:

- 2 cups flour, plus more for the work surface
- 1 cup plus 1 tablespoon sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon fine sea salt
- Scant 1 cup whole roasted almonds (either skin on or off)
- 4 large eggs
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract (or 2 tsp vanilla if you don't have almond extract)

EQUIPMENT:

- Large rimmed baking sheet
- Parchment paper or silicone liner
- Stand mixer or hand mixer (paddle attachment)
- Small bowl for egg white
- Pastry brush
- Sharp knife
- Wire cooling rack if available

RECIPE - Cantucci (Almond Biscotti)

- 2 cups flour (265 grams), plus more for the work surface
- 1 cup (194 grams) plus 1 tablespoon sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon fine sea salt
- Scant 1 cup (135 grams) whole roasted almonds (either skin on or off)
- 4 large eggs
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract (or 2 tsp vanilla if you don't have almond extract)

Preheat the oven to 350 degrees. Line a large rimmed baking sheet with parchment paper.

Combine the flour, 1 cup of the sugar, the baking powder and salt in the bowl of a stand mixer or handheld electric mixer. Add the almonds and beat on low speed to blend well, then add 3 whole eggs and the yolk of 1 egg and the extracts; increase the speed to medium and beat just until a sticky dough forms.

Lightly flour a work surface. Turn the dough out onto it, patting it into a disk. Divide the disk into four equal sections.

Lightly moisten your hands; use them to gently roll one section of the dough into an oval shape. Place it on the baking sheet, then shape it into a log that's about 1 1/2 inches wide by 9 inches long. Repeat with the remaining three sections of dough; the shaped logs should be spaced at least 2 inches apart. Press them gently to make sure their tops are all even.

Lightly beat the remaining egg white; brush it on the tops of the logs, then sprinkle them evenly with the remaining tablespoon of sugar. Bake for 20 to 25 minutes, or until the logs are lightly browned and just set; there will be cracks on the surface. Transfer the baking sheet to a wire cooling rack; let the logs rest for 5 minutes, then carefully peel them off the parchment and place them directly on the rack to cool slightly for 10 minutes. Discard the parchment.

Reduce the oven temperature to 300 degrees.

Working with one log at a time, use a sharp knife to cut it on the diagonal into about 10 equal slices (press straight down rather than sawing, to keep the pieces intact); lay the slices flat on the baking sheet, with a cut side facing up. Repeat with the remaining logs. Bake for 10 minutes, then turn each slice over; bake for an additional 10 minutes or until the slices are totally crisp.