



INGREDIENTS

PASTRY DOUGH

3 ¼ cup of 00 flour

2 TBSP of refined sugar

½ cup of extra virgin olive oil

½ cup of white wine

FILLING

2 cups of grape jelly

1 cup of grated dark chocolate

1 cup of crushed sweet biscuits

1 cup of toasted crushed almonds

2 TBSP of sweet Marsala wine

NOTES:

If you are using a pasta machine to roll out the dough, stop at level 5

1 cup of icing sugar for dunking the cookies



CELLI PIENI BISCOTTI

By Caterina Romano's kitchen

DIRECTIONS

1. Place the flour in the bowl of a stand mixer fitted with a hook attachment.
2. Add the sugar, olive oil and wine and mix at medium speed until all the ingredients come together to form a soft and smooth dough.
3. Collect the dough into a ball, cut in half and wrap in plastic wrap and refrigerate for 40 minutes.
4. For the filling, place the grape jelly in a small saucepan over low heat and stir until heated through.
5. Stir in the chocolate and heat through until melted. Add the biscuits, almonds and Marsala wine and stir until well combined. Set aside and allow the filling to cool.
6. Work with 1 piece of dough at a time and keep the other in the fridge until needed. Using a roller, roll out the dough to a very small thickness. If you place your fingers under the dough and you can see them, you reached the perfect thickness.
7. Cut the dough with either a 4" or 5" round cookie cutter.
8. Place 1 TSP of filling on one half of the circle, fold the other half over the top. Pinch the dough together to securely enclose the filling. Join the two ends together giving it the shape of a raviolo.
9. Preheat your oven to 350 DF.
10. Prepare a baking sheet lined with parchment paper. Dip each biscotti in the refined sugar covering all sides. Shake the excess sugar and place on the baking sheet.
11. Bake for 15-18 minutes.
12. Allow the biscotti to cool. While still warm, dunk them into the icing sugar. Place them on a serving tray and enjoy.

ENJOY THE CELLI PIENI BISCOTTI