



INGREDIENTS

DRY INGREDIENTS

- 3 $\frac{3}{4}$ cups of AP flour
- 2 TSP of baking powder
- Zest of two oranges
- Zest of two lemons
- Zest of two limes
- 1 cup of pistaccios
- 1 cup of slivered almonds

WET INGREDIENTS

- 3 eggs
- 3 cups of refined sugar
- Pinch of salt 1 TSP of vanilla bean paste
- $\frac{1}{4}$ cup of Sambuca

OTHER

Egg white for wash

For best results, your ingredients need to be at room temperature.



SAMBUCA BISCOTTI

By Caterina Romano's kitchen

DIRECTIONS

DRY INGREDIENTS

1. Combine the flour, baking powder, zest of oranges, lemons, limes, pistaccios and almonds. Mix until all ingredients are well combined.

WET INGREDIENTS

2. In a bowl of a stand mixer fitted with a paddle attachment, mix the eggs and the sugar until the mixture turns pale yellow.
3. Add the salt, vanilla and Sambuca to the egg mixture and continue mixing until combined.
4. While continuing to mix, add the dry to the wet ingredients one tablespoon at a time.
5. On a lightly floured surface, collect the dough, divide it into 2 portions forming little loafs.
6. Preheat oven to 365 DF.
7. Place the two loafs on a baking tray lined with parchment paper and refrigerate for $\frac{1}{2}$ hour.
8. Remove from fridge, do an egg wash to the loafs.
9. Bake in oven for 30 minutes. Rotate the pan after 15 minutes.
10. After finished baking, allow the loafs to cool for 15 minutes.
11. Cut logs diagonally into $\frac{1}{2}$ " thick slices; lay cut side down on baking sheet.
12. Lower the temperature of the oven to 350 DF. Bake in oven for 14 minutes. Rotate the pan after 7 minutes.
13. Serve with Vin Santo liquer, a great dunking biscotti.

ENJOY THE SAMBUCA BISCOTTI