



INGREDIENTS

WET INGREDIENTS

3 egg yolks

2 full eggs

1 $\frac{3}{4}$ cup of organic sugar

Zest of two small lemons

1 TSP of vanilla bean paste

Pinch of salt

1 TBSP of melted & cooled butter

$\frac{3}{4}$ cup of roasted almonds

DRY INGREDIENTS

2 cups + $\frac{3}{4}$ cup + 1 TBSP of self-raising flour

EGG WASH

1 egg white

NOTES:

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



TOZZETTI BSCOTTI

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, add the egg yolks, eggs, sugar and lemon zest and beat until pale and creamy for about 5 minutes on medium speed.
2. Add the vanilla and salt. Add the butter and continue beating for another 2 minutes,
3. Preheat oven to 375 DF.
4. Roast the almonds for 5 minutes at 350 DF and allow to cool.
5. Place the almonds in a freezer bag and gently crush them with a mallet. Do not pulverize them.
6. Add the almonds to the batter.
7. Add the flour to the batter one tablespoon at a time. Once you see the dough collecting around the paddle, the dough is ready.
8. Transfer the dough to your working surface lined with bench flour, knead it into a ball and divide it into 2 portions.
9. Shape the dough to form two logs. Place on a baking tray lined with parchment paper spaced well apart to allow for spreading.
10. Give the logs an egg wash.
11. Bake for 20-25 minutes until well risen or golden brown.
12. Remove from the oven and cool at room temperature for 10 minutes.
13. Lower the oven heat to 350 DF.
14. Using a serrated knife, cut them on an angle into $\frac{1}{2}$ "thick slices.
15. Arrange the slices on the lined baking tray, and bake them for 3 minutes. Turn them over and toast for another 3 minutes until crisp and golden.
16. Cool at room temperature.
17. Serve with your coffee or dessert wine.

ENJOY THE TOZZETTI BISCOTTI