



INGREDIENTS

YEAST

½ cup of water

1 TBSP of granulated sugar

1 ½ TSP of active dry yeast

WET INGREDIENTS

1 scrambled egg

½ cup of water

1 cup of melted & cooled butter

DRY INGREDIENTS

4 cups of 00 flour

Pinch of kosher salt

OTHER

¼ cup of granulated sugar

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



TORCETTI BISCOTTI

By Caterina Romano's kitchen

DIRECTIONS

1. Heat ½ cup of water between 110-115 DF. Add the sugar and yeast. Mix well and set aside for 10 minutes.
2. In a bowl of a stand mixer fitted with a hook attachment, combine the yeast and scrambled egg and mix together
3. Add the flour 1 TBSP at a time along with small amount of water until everything is well combined.
4. Add a generous pinch of salt.
5. When the dough starts to gather around the hook, allow the mixer to knead the dough for 10 minutes at low-medium speed.
6. Place the dough in a greased bowl, cover with plastic wrap and allow it to rest for ½ hour at room temperature.
7. Return the dough to the mixing bowl of a stand mixer, and slowly add the melted butter to the dough. Continue kneading for 15 minutes until the dough and the butter is fully incorporated.
8. Divide the dough into 2 portions. Plastic wrap them and refrigerate for ½ hour.
9. Preheat the oven to 400 DF.
10. Cut the dough to weigh approximately 20 grams. Roll each piece to a 5" rope. Roll the ropes into the granulated sugar until fully coated. Place on a baking sheet lined with parchment paper. Pinch together the ends of the rope forming the Torcetti.
11. Bake for 13-15 minutes or until golden brown.
12. Allow to cool for a minimum of 15 minutes.
13. Transfer the cookies to a cooling rack.

ENJOY THE TORCETTI BISCOTTI