

As the temperature drops and warm mugs of cider, coffee, tea and hot cocoa are in abundance, it's time to warm up your oven and make this delicious dunkable treat. Festive colors and bright flavors shine through in every bite of our take on this buttery, classic Italian cookie that is studded with tangy dried cherries and savory roasted pistachios. With its colors, unique texture and delicious flavors, this cookie stands out during a cookie swap and makes a great homemade gift. If you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away!

Pistachio Cherry Biscotti

Chef'd



WHAT YOU'LL NEED:

EQUIPMENT:

- 2 Rimmed sheet pans
- Medium bowl
- Small bowl
- Zester
- Standing mixer or large bowl & hand mixer
- Rubber spatula

FROM YOUR PANTRY:

- Salt

KITCHEN 411

The origin of the name biscotti is the latin word "biscoctus" which means twice-cooked. Right before these biscotti go in for their second bake, you'll need to slice them. Be sure to use a long serrated knife and a careful sawing motion. This will help the biscotti stay intact and keep your hands safe too!

INGREDIENTS

- 2 pieces Parchment paper
- ½ cup Roasted pistachios
- ½ cup Dried cherries
- 2 ⅓ cup All purpose flour
- ½ tsp Baking powder
- 1 Orange
- 1 ½ stick Butter
- 1 cup Granulated sugar
- 1 tbsp Granulated sugar
- 2 Eggs
- ¼ tsp Vanilla extract
- ½ tsp Orange extract
- ¼ cup All purpose flour
(for dusting)

CHEF NOTES

You may have extra of some ingredients.

1.5 DOZEN

EST. COOKING TIME: 1.5 HOURS

ALLERGENS: **PENDING**

SKILL LEVEL: 



1. PREP THE INGREDIENTS

- Preheat the oven to **325°**.
- Line 2 rimmed sheet pans with **parchment paper**.
- Rough chop the **pistachios** and **cherries**; set aside.
- In a medium bowl, mix the **flour**, **baking powder**, and ¼ teaspoon of **salt**.
- Zest 1 tablespoon of **orange zest** into a small bowl.



3. TWICE BAKED IS THE TRICK

- **Bake** the **biscotti** for 45 minutes or until golden brown.
- Remove the biscotti from the oven.
- Preheat the oven to **200°**.
- Carefully slice biscotti into 1-inch slices. Spread biscotti face up on a sheet pan
- **Bake** for 30 minutes. Flip over biscotti to the other side and **bake** for an additional 30 minutes.
- Remove from the oven and allow to cool completely.



2. WHIP IT GOOD

- In the bowl of a standing mixer with a paddle attachment or a large bowl, cream the **butter** and **sugar**.
- Add the **eggs** until combined. Add the **vanilla extract**, **orange extract** and **orange zest** and mix well.
- Slowly mix in the **flour mixture**. Add the **pistachios** and **dried cherries** and mix until well combined.
- Lightly flour your hands with remaining flour and divide the **biscotti dough** into two logs and place on the prepared sheet pans.



4. SERVE & ENJOY

- Place the **biscotti** on a serving platter and enjoy!

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