



SECOND-HELPINGS

Homemade food made with passion

## Biscotti with fruit & nuts

### Ingredients

100gm plain white flour  
50gm light soft brown sugar  
½ teaspoon baking powder  
20gm currents  
20gm whole shelled pistachio nuts  
20gm whole blanched almonds  
10gm whole hazelnuts  
Grated zest of half an orange  
1 large egg, beaten

Preheat the oven to 180 or 160 fan

Line a baking sheet with parchment.

Put the flour, sugar & baking powder into a large bowl and mix together. Add the currents, nuts and orange zest and mix again. Make a well in the centre and pour in the beaten egg. Stir with a spoon to bring the ingredients together. When a clump forms, using clean hands knead together until a soft dough forms.

Transfer the dough (which can be a bit sticky) on to the baking sheet and shape into a log about 24cm long and 5cm wide.

Bake for 20 minutes until golden and feels firm when pressed. Remove from the oven and cool for 5 mins on a wire rack. Reduce the oven temperature to 140 or 160 fan. Using a bread knife, cut the warm log into diagonal slices about 1.5cm thick. Turn each slice on to its side and lay them out on the baking sheet. Return to the oven and bake for a further 20 mins, turning over half way through until golden and crisp. Transfer to a wire rack to cool completely.

Dip in coffee, tea, hot chocolate or something stronger .... These are delicious and keep well in an airtight container.