

BISCOTTI NAPOLITANO

Candied Fruit, Walnut & Olive Oil Biscotti

Olive oil based biscotti is semi-soft, fine textured and has a crumbly bite. The addition of candied fruits makes it so festive for the winter holidays.

180g all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon cinnamon
1/2 teaspoon fine grain sea salt
80g eggs
90g granulated white sugar
1/2 cup olive oil
1/2 teaspoon pure vanilla extract
1/4 teaspoon pure lemon extract
60g hand-chopped walnuts, slightly toasted
100g-to-150g assorted candied fruit, or dried fruit

Whisk together flour, baking powder, cinnamon and salt.

In a free-standing mixer, beat eggs, sugar, oil and extracts until thoroughly combined. Fold in flour mixture in increments. Fold in walnuts and candied fruit.

Shape dough into a flattened log. Bake in a pre-heated 325F oven for 20-to-25 minutes until slightly golden. Remove from oven and set aside for 10 minutes; do not turn oven off.

Cut baked log diagonally into half-inch slices, lay on the baking sheet and return to oven. Turn off heat, but leave biscotti in the oven for 30 minutes. Cool completely on racks before storing in an airtight container.