



PREP: 20 min
COOK: 50 min
SERVES: 60

Vanilla Bean & Chocolate Biscotti

Traditional Italian biscuits, these biscotti are deliciously scrumptious. The recipe makes quite a big batch and do a great job at filling the cookie jar or wrapped as the perfect gift.

Ingredients

3 eggs, at room temperature
1 1/2 cups (330g) caster sugar
3 tsp Queen Vanilla Bean Paste
2 3/4 cups (410g) plain flour
1/2 tsp bicarbonate of soda
1 2/3 cup (200g) whole blanched almonds
100g good-quality dark chocolate, coarsely chopped

Method

STEP 1

Preheat oven to 180°C (160°C fan-forced). Line 2 large baking trays with non-stick baking paper.

STEP 2

Use an electric mixer with a whisk attachment to whisk eggs, sugar and Vanilla Bean Paste on medium speed until thick and pale (this will take about 3 minutes). Sift flour and bicarbonate of soda together. Add to egg mixture with almonds and chocolate and use a wooden spoon to mix until evenly combined and a soft dough forms.

STEP 3

Turn dough out onto a well floured surface and divide into 3 equal portions. Use well floured hands to shape each portion into a log about 25cm long. Transfer logs to the lined baking trays, making sure they are at least 10 cm apart. Use your hands to flatten each log slightly so they are about 7cm wide.

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Method

STEP 4

Bake for 25-30 minutes, swapping the trays after 10 minutes, or until light golden, firm to touch and cooked through. Remove from oven and cool on the trays (this will take about 45 minutes).

STEP 5

Reduce oven temperature to 130°C (110°C fan-forced). Place the logs on a cutting board and use a sharp knife to cut diagonally into 1cm-thick slices. Return the biscuits to the baking trays lined with non-stick baking paper (you may have to bake them in two separate batches depending on the size of your baking trays). Bake for 20 minutes, swapping the trays after 10 minutes, or until the biscuits are dry and lightly coloured. Cool the biscotti on the trays.

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