



PREP: 45 min
COOK: 55 min
SERVES: 20

Chocolate Espresso Biscotti

These choc-dipped crunchy espresso biscotti are the perfect afternoon pick me up. They're also great with coffee, dipped in cream or gifted in pretty little bags.

Ingredients

2 cups (300g) plain flour
¾ cups (95g) premium cocoa powder
1 tsp baking soda
¼ tsp salt
3 large eggs, at room temperature
1 cup (220g) sugar
1 tsp Queen Vanilla Bean Paste
1 tsp instant coffee powder
2 tsp water
1 large egg, extra
200g dark cooking chocolate

Method

STEP 1

Preheat the oven to 180°C (fan forced), line a baking tray with baking paper. Sift flour, cocoa, baking soda and salt, set aside.

STEP 2

Dissolve coffee powder and water in a small bowl and combine with three eggs, sugar and vanilla in the bowl of a stand mixer. Beat until light and creamy. Gradually add dry ingredients and mix on low speed until a dough forms.

STEP 3

Divide dough in half and roll into two logs on a bench top lightly dusted with flour. Place logs on baking sheet and flatten slightly.

STEP 4

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Method

Beat extra egg and brush logs liberally. Bake for 25 minutes, until the dough is firm to the touch then remove from oven and cool on tray for 15 minutes.

STEP 5

Transfer logs to a cutting board and cut diagonally using a serrated knife into 1.5-2cm wide slices. Place slices cut side down on baking sheets and bake for an additional 20-30 minutes until the cookies are almost completely firm. Remove from oven and cool completely.

STEP 6

Melt chocolate in a small microwave-safe bowl on medium heat in 30 second intervals, mixing well between each interval. Dip biscotti halfway into chocolate mixture and lay onto trays lined with baking paper. Allow to fully set then store in an airtight container for up to four weeks.

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