

Biscotti Pizzetta

Makes about 3 dozen biscotti

Hands-on time: 45 minutes

From start to finish: 2 hours, 30 minutes

About 30 threads saffron (to yield $\frac{1}{8}$ teaspoon ground saffron)

1 egg (1.8 oz / 50 g), at room temperature

$\frac{1}{2}$ cup (3.5 oz / 100 g) sugar

$\frac{1}{4}$ cup (1.4 oz / 40 g) almonds

1 cup (4.9 oz / 140 g) all-purpose flour

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{4}$ teaspoon baking soda

1 egg white (1.1 oz / 31 g)

Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.

Crush the saffron threads with a mortar and pestle until powdery or grind them in a clean spice grinder; alternatively, you can finely mince the saffron. The finer the powder, the more intense the saffron color and flavor in the biscotti.

In a small bowl, combine the egg, saffron, and sugar and whisk until smooth. Let sit for 10 minutes.

Chop the almonds by hand or pulse in a food processor until about half are finely ground and half are roughly chopped.

Sift the flour, salt, and baking soda into the bowl of a stand mixer. Using the bread hook, mix on low speed until well incorporated. Add the egg mixture and mix on low speed until the flour is moistened. Increase to medium speed and mix until well combined, about 5 minutes, frequently scraping down the sides of the bowl. Gradually add the almonds and mix until incorporated.

Generously flour a work surface, then turn dough out onto the floured area. Knead until the dough no longer sticks to your palms, adding flour only as needed to prevent excessive sticking, about 2 minutes.

Divide the dough into 2 equal pieces. Still working on a floured surface, roll each piece into a snakelike rope about 15 inches (38 cm) long. Transfer to the prepared pan, pressing down lightly to flatten slightly.

In a small bowl, whisk the egg white until frothy. Lightly brush the egg white over the dough, evenly covering the top and all sides.

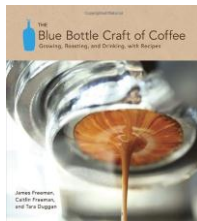
Bake for 18 to 20 minutes, until firm to the touch and the egg wash has browned slightly.

Remove from the oven and let cool for 10 to 15 minutes. Lower the oven to 225°F (107°C) and leave door ajar briefly if necessary to bring the temperature down.

Transfer one biscotti log to a cutting board. Using a sharp serrated knife, carefully slice

diagonally into pieces about $\frac{1}{4}$ inch (6 mm) thick and about 4 inches (10 cm) long. Place the slices, cut side up, on a baking sheet; they can be packed in tight, with the edges touching. Repeat with the second log. Bake for about 1 hour and 15 minutes, until completely dried out but without any darkening of color.

Let cool completely on the pan before serving. Serve at room temperature. Stored in an airtight container at room temperature, the biscotti will keep for up to 2 weeks.



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