

Almond, pistachio, and white chocolate biscotti with Limoncello cream |

Recipe for 12 tapas

Description

Traditional Italian cookie with an almond and white chocolate twist.

Note

The Limoncello cream recipe will taste much better if you use freshly squeezed lemon juice.

Ingredients

Biscotti cookie

- 140 Gr Flour
- 40 Gr Almond powder
- 1.50 Ml Baking powder
- 1 Pinch(es) Salt
- 115 Gr Softened butter
- 130 Gr Sugar
- 1 Unit(s) Egg
- 2.50 Ml Frangelico
- 70 Gr Crushed almonds
- 70 Gr Pistachios
- 95 Gr White chocolate

Limoncello cream

- 80 Ml Limoncello
- 230 Ml Water
- 4 Unit(s) Egg yolk
- 275 Gr Sugar
- 1 Zest Lemon
- 35 Gr Cornstarch
- 25 Gr Butter
- 200 Ml Lemon juice

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **325 F°**

Biscotti cookie dough

Mix the butter with the sugar until incorporated then add the eggs.

Next, add all of the dry ingredients (except for the crushed almonds) and fully incorporate.

Add the alcohol and the crushed almonds last.

Split the dough into 4 sections.

Roll out each section into roughly 25cm long rolls. Place on a baking sheet with parchment paper and insert into the oven. This first cooking will take 30 minutes. Then withdraw the biscotti from the oven and let cool.

Once cooled, cut the rolls into 2cm sections and place them onto a baking sheet with parchment paper again.

Place in oven for approximately 15 minutes or until desired color is reached.

Limoncello cream

Place all ingredients except the butter in a saucepan in the order listed in the recipe.

Place the saucepan on the heat and, using a whisk, stir the lemon cream continuously until it comes to a boil. Continue cooking for at least 30 seconds after boiling. Pass the lemon cream through a sieve if necessary, then stir in the butter. Set aside in the refrigerator, covered with plastic wrap.

On the plate

Spoon the Limoncello cream into small ramekins and serve with your Biscottis.

Bon appétit!