

Biscotti

Description:

Serving Size: 150 30 gram biscotti

Categories: Pastry

Cost Per Piece	
\$	0.03



Amount	Measure	Ingredient	Preparation Method	Product No.
0.850	kg	Butter		20-100001601
1.000	kg	Sugar		20-100001065
15.000		Eggs		20-100000648
0.150	lt	Pernod		20-100001699
1.850	kg	Flour		20-100000470
0.100	kg	Anise seeds	ground	20-100011707
0.060	kg	Baking powder		20-100001016
0.005	kg	Salt		20-100001305

Method of Preparation:

- Cream together the butter and sugar.
- Add eggs gradually, fully incorporating before adding more. Add the pernod
- Sift the flour and baking powder together, add ground anise seeds and a pinch of salt.
- Fold the dry ingredients into the butter mixture until just incorporated.
- Chill dough until workable.
- Roll into logs (1 1/2-inches in diameter and 12-inches long).
- Bake in 325F oven until light golden brown.
- Slice on a bias 1/2 inch thick while still warm.
- Lay out on a sheet tray and bake a few minutes more until they are dry.