



# Choc-Hazelnut Biscotti

NIBBLEDISH CONTRIBUTOR

## Ingredients

Makes about 4 doz (more or less, depends on how thick/thin you slice them, I manage to get only 3 doz)

- 2 1/4cup plain flour
- 1/4cup cocoa powder
- 1tsp bicarb-soda
- 1tsp salt
- 350g dark chocolate chunks (I used Lindt Bittersweet chocolate buttons)
- 1 1/2cup roasted hazelnut, skin removed
- 4 eggs
- 1 1/2cup caster sugar
- 1 egg white (for wash)

## Instructions

Again, this was adapted from Martha Stewart Baking Handbook. I used roasted hazelnuts as they are more fragrant, and dark choc 'coz I don't like them to be too sweet. Swop with milk choc if you want something sweeter. This is soo good that you can't stop eating them (well, at least I can't :P). They may look so rich and decadent, I think using dark choc makes them less sweet and hence you can eat more ^\_^

1. Pre-heat oven to 190 C
2. In a food processor, combine flour, cocoa powder, bicarb-soda, salt, 1 cup of

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- the chocolate and all of the hazelnuts. Blitz until the nuts and choc are about the size of a pea (more or less, half of mine was still quite chunky :P). Set aside.
3. With an electric mixer, whisk the eggs and sugar until they are thick and pale (about 5minutes or so). It should leave a ribbon trail when you lift up the whisk.
  4. If you are using a standing mixer, switch to paddle attachment, or just use a spatula if using hand held mixer. Mix in the cocoa nuts mixture, and the remainder of the chocolate buttons. Mix until just combined.
  5. On a well floured surface, roll the dough into 3 logs , about 10cm wide. Again, it's super sticky and wet (even more than the cranberry pistachio version), so use as much flour as you need to make it workable (don't add too much that it becomes like cookie dough!).
  6. Place on lined baking tray, leave plenty of space between the logs, they rise quite a lot during baking (mine stick together because I didn't know they would expand that much!).
  7. Before popping them into the oven, lightly beat the egg white and brush the surface.
  8. Bake for about 20 - 25minutes.
  9. Remove from the oven, and turn down the oven to 150 C.
  10. Let the logs cool for a while until you can slice them without burning your fingers.
  11. Slice them as thick or thin. At this stage, you will notice the chocolate oozing out as you slice, not too worry, just keep slicing.
  12. Place them on a lined tray, and pop it back to the oven and bake for about 10-15minutes. The chocolate will still be oozing out when they are ready (that's the best part ! They will harden when they are completely cooled).
  13. Let cool completely before storing them in airtight container.
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