



## Pistachio & white chocolate black tea biscuits

NIBBLEDISH CONTRIBUTOR

### Ingredients

200g of all-purpose flour;  
200g of integral flour;  
125g of sugar;  
100g of caster sugar;  
pounded black tea (the equivalent of an individual tea bag);  
2 eggs;  
100g of pistachio nuts;  
100g of white chocolate into pieces;  
1 spoonful of baking powder;  
1 tbsp of baking soda;  
1 pinch of salt;

### Instructions

Preheat the oven to 180 degrees and grease a baking sheet.

Beat the eggs with a pinch of salt and then add both types of sugar and continue beating until the mixture is bubbly and homogeneous.

Mix all the dry ingredients (the all-purpose flour, integral flour, the pounded black tea, the baking powder and baking soda).

Then, gradually add the dry mixture to that homogeneous one, mixing with a wood spoon.

Sprinkle the pistachio nuts and pieces of white chocolate and continue mixing with the hands.

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Quickly work the pastry by hand and then divide it into 3 or 4 pieces. Roll each piece of pastry under the palms of your hands into a cylinder 2cm high.

Place them on the baking sheet, baking them (180 degrees) for about 25 min.

Meanwhile, mix 3 tablespoon of sugar in 1 teaspoon of strong coffee and 1 teaspoon of milk.

After 20 min in the oven, remove the baking sheet, spread (with a kitchen brush) the sugar+coffee+milk mixture on the top of the rolls and put it back for the last 5 minutes.

After the 5 minutes and when the top of the rolls are crispy, remove again the baking sheet from the oven and, with a good knife, cut the biscuits in oblique line.

Then replace the biscuits on the baking sheet and bake them for more 10 minutes.