



## ALMOND BISCOTTI

PRODUCT: #13614 ESSENTIAL COOKIE BASE

KG	G	INGREDIENTS	LB	OZ
10	0	<b>Essential Cookie Base #13614</b>	22	½
1	500	Whole eggs	3	5
0	100	Almond extract	0	3 ½
1	250	Toasted almond slices	2	12

### EQUIPMENT:

- 4-speed upright mixer with paddle attachment
- baking trays

### PREPARATIONS:

1. Place mix, eggs, and almond extract into bowl. Mix for 1 minute on 1st speed, scrape down bowl, and then mix for 1 minute on 3rd speed.
2. Add toasted almonds and blend together for 1 minute on 1st speed.
3. Scale at 570 g (1 lb. 4 oz.) and roll into a log form approx. 56 cm (22") in length.
4. Place 3 logs per baking tray. Brush top with egg wash and sprinkle almond slices on top.

### OVEN TYPE:

- Rack oven

### BAKING:

- Bake at 190°C (370°F) for approximately 20 minutes.
  - Once cooled enough to handle, cut into pieces approx. 2.5 cm (1" wide)
  - For a drier biscotti, place pieces on side on baking tray and place back in oven for approx. 5 to 10 minutes.
- Note: if using a convection oven, reduce temperature to 163°C (330°F)

### YIELD:

458 cookies at 28 g (1 oz.)