

## Pistachio & Szechuan Biscotti

Pistachio & Szechuan Biscotti are easy to make and keep well since they are twice-baked in to flavoursome little rusks for adults.

### Ingredients:

1½ tsp Szechuan pepper  
1 tsp caraway seeds  
325g plain flour  
1 tsp baking powder pinch of salt  
170g caster sugar  
3 medium eggs, lightly beaten  
100g shelled pistachio nuts

### Method:

- Preheat the oven to 150°C. Line a baking tray with baking paper.
- Dry fry the Szechuan pepper and caraway seeds in a small frying pan over medium heat until fragrant. Cool slightly, tip into a mortar or spice-grinder and grind to a rough powder.
- Mix the flour with the baking powder and salt. Stir in the sugar and ground spices. Make a well in the centre and add the eggs. Mix to a firm dough – start off drawing the flour in with a fork then, when the mix gets sticky, use your hands. Once mixed, the dough should be firm enough to just hold its shape. Work in the pistachios.
- Dust your hands with flour. Divide the dough in half and shape each piece into a log, roughly 1.5 cm thick and 5 cm wide. Place on the baking sheet and bake for 45 minutes, until lightly tanned and firm.
- Take out of the oven and reduce the heat to 130°C. Using a serrated knife, slice each loaf diagonally into pieces about 1 cm thick. Arrange on a wire rack (you may have to do this in batches), then put the rack in the oven, directly on the shelf with no baking tray underneath, so the hot air can circulate around them freely. Bake for another 20-30 minutes until dried and hard. Remove from oven and cool.
- Store in an airtight container.



Serving suggestion