

Choco-Almond Biscotti

Ingredients

½ lb butter
2 cups of sugar
3 eggs
4 cups of flour
½ tablespoon baking powder
2 ounces natural almonds
1 tablespoon almond extract
3 tablespoons milk
1 ounce crushed almonds
Cooking spray
1 Ounce Semi-Sweet Chocolate
1 Ounce White Chocolate
1 tablespoon of butter for melting
5 Mint sprigs for garnish
3 strawberries for garnish
1 tablespoon of Confectioner sugar for garnish

Mix the butter, sugar, and eggs and set aside. In a large bowl mix the flour, baking powder, the almonds, and the almond extract. Add the butter, sugar, and egg mixture and roll into a log shape.

Place the roll on a floured surface and cut into 3 equal portions; roll each portion into a smaller log. Flatten each log with your hands to about three inches wide. Place on a cookie sheet that has been sprayed with oil. Brush with milk and sprinkle with the crushed almonds. Cook at 350 degrees for 25 minutes. Remove from oven and let cool 10 minutes.

Cut each log into ½ inch slices. Return the slices to the cooking sheet cut side down. Bake for another 10 minutes. Cool biscotti.

Place the white chocolate and semisweet chocolate in metal bowls and double boil with butter. Place melted chocolate in pastry bags and drizzle on the biscotti. Let sit for 30 minutes.

Yield 21 pieces.