



Garden Fresh Farm Recipes

Grammys Biscotti

To boost the nuttiness, add some toasted walnut and nocino, an Italian walnut liqueur, in place of vanilla extract.

Nocino—the fragrant liqueur made in Italy’s Emilia-Romagna region from green walnuts—adds a nutty depth to these biscotti. If you can not find it, use walnut extract. Plain old vanilla extract works, too.

Makes: about 3 dozen

Ingredients:

1½ cups walnuts, chopped
2½ cups all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
3 tablespoons butter
1 cup sugar
2 eggs
Zest of 1 orange (about 1 teaspoon)
1 teaspoon nocino liqueur or walnut extract

Directions:

Preheat oven to 350 degrees.

Place walnuts on a baking sheet and toast in oven until fragrant, 8-10 minutes. Remove from oven and let cool.

Meanwhile, in a medium bowl, combine flour, baking powder and salt. Set aside.

Use an electric mixer to beat butter and sugar until consistency is similar to bread crumbs. Beat in eggs, one at a time. Stir in orange zest and nocino.

Add flour mixture, in two parts, to egg-sugar mixture, mixing each addition until just incorporated. Stir in cooled, chopped nuts. Dough will be very sticky. Scrape dough out onto a large piece of plastic wrap, form dough into a log and chill in refrigerator 15 minutes.

With floured hands, shape dough into three logs, each about 1 inch thick and 6 inches long. (If you want smaller cookies, you can make the log about ½ inch thick. Note: you will have to adjust the baking time.) Transfer logs to a baking sheet, at least 3 inches apart. Bake until golden, 40 minutes.

Remove from oven and let cool. Once cool, use a serrated knife to cut logs crosswise into ½-inch slices. Return slices to baking sheet. Bake until hard and crunchy, 12 minutes per side.