

Marie Saba

from my kitchen to yours

Chocolate Hazelnut Biscotti

Makes 24 biscotti

Ingredients:

- 1/4 cup (60 ml) light olive oil
- 3/4 cup (165 g) sugar
- 1 teaspoon (4 g) vanilla extract
- 1 Tablespoon (18 g) Nutella
- 2 eggs
- 1 1/2 cup (210 g) all-purpose flour
- 1/4 cup (20 g) cocoa powder
- 1/2 teaspoon (2 g) espresso powder
- 1 teaspoon (4 g) baking powder
- 1/2 teaspoon (2 g) salt
- 3/4 cup (125 g) mini semi-sweet chocolate chips
- 1/2 cup (60 g) finely chopped blanched hazelnuts



Instructions:

1. Preheat oven to 315 F (157 C). Line a baking sheet with a Silpat mat or parchment paper.
2. In a medium mixing bowl, mix together olive oil, sugar, vanilla, Nutella and eggs. Continue mixing until thoroughly combined. Set aside.
3. In a large mixing bowl, whisk together flour, cocoa powder, espresso powder, baking powder and salt. Add wet ingredients to dry and stir until beginning to combine. Add chocolate chips and hazelnuts, and continue mixing until combined (dough will be very thick and sticky).
4. Using wet hands, separate dough into two piles on the lined baking sheet, about 3 inches apart. Using wet hands, spread each pile into a rectangle (about 4 inches wide, 9 inches long, and 1/2 inch tall). Bake for 30 minutes. Remove from oven and cool for 5 minutes.
5. Reduce oven heat to 250 F (120 C). Transfer one rectangle to a cutting board. Using a long sharp knife, cut the rectangle into 1-inch slices (so each biscotti is about 1 inch wide, 5 inches long and 1/2 inch tall). Lay biscotti on their sides on the baking sheet. Repeat with second rectangle.
6. Bake biscotti for about 30 minutes or until crisp. Once cool, store biscotti in an air-tight container for up to 2 weeks.

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