

Traditional Almond Biscotti



INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Sugar	440.0	55.4	19.300
Flour, pastry or bread (1)	454.0	57.2	19.920
Flour, pastry or medium bread (2)	340.0	42.8	14.910
Butter	306.0	38.0	13.420
Almonds, sliced or whole	265.0	33.0	11.620
Pecans	158.0	20.0	6.930
Water	136.0	17.1	5.967
Lactose	100.0	12.6	4.387
Whey protein concentrate, 34% protein (WPC 34)	27.0	3.4	1.180
Almond extract	22.6	2.8	0.991
Baking powder	18.0	2.2	0.789
Salt	8.0	1.0	0.350
Anise extract*	4.5	0.5	0.190
Total			100.00

*If anise extract is not available, the oriental spice, star anise, can be boiled in water and the liquid reduced by 3/4's and used in its place.

NUTRITIONAL CONTENT

Per 100g	
Calories	480kcal
Total Fat	24g
Saturated Fat	8g
Trans Fat	0g
Cholesterol	30mg
Total Carbohydrates	59g
Dietary Fiber	3g
Sugars	27g
Protein	8g
Calcium	107mg
Magnesium	50mg
Phosphorus	154mg
Potassium	170mg
Sodium	330mg
Iron	1mg
Vitamin A	368IU
Vitamin C	0mg

PREPARATION


- Toast each nut separately in 93°C (200°F) oven for 15-30 minutes, stirring occasionally, or until nuts turn a light eggshell color.**
- Coarse chop all nuts together in food processor or nut grinder, reserve. Set nuts aside to cool.**
- Cream butter, sugar and flour (2) in a mixer fitted with paddle attachment until light and fluffy, approximately 10 minutes on a medium speed.**
- Whisk together water and WPC 34. Add in two portions to the above mixture, beating well inbetween additions and scraping the bowl several times.**
- Add almond and anise extracts to the butter mixture, mix until well incorporated. Scrape down sides and bottom of bowl well before proceeding.**

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PREPARATION

(continues)

6. **Add flour (1), lactose, salt and baking powder, mix quickly by pulsing the mixer off and on. Stop when no crumbs remain on the bottom of the mixing bowl.**
7. **Add toasted, cooled, chopped nuts. Mix and stop mixer several times to disburse nuts evenly throughout the dough. Do not over mix.**
8. **Use double parchment-lined baking sheets. Scale dough (see Scaling for Biscotti).**
9. **When forming the dough logs, the dough must touch both ends of the longest dimension of the baking sheet to give uniformity to the log sizes and the finished biscotti.**
10. **Form the logs in place on the parchment or Silpat-lined pan by using the squeeze, not rolling method. Scale dough at 454 g (1 lb). Mold dough into 2.5 cm (1") rounded squared logs. Flatten to 1.9 cm (0.75") height.**
11. **Do not try to move the logs by picking them up after forming. They must be gently rolled into place, two rows to a pan, 7.6 cm (3") apart.**
12. **Biscotti logs do not need to be baked immediately. A time laps of 30 minutes is acceptable. In case the total formula will not fit into the oven at one time, they can be baked in two batches.**
13. **Bake at 190°C (375°F) for 20-30 minutes, or until very light brown. Logs should be semi-firm to the touch and will have split lengthwise from end to end before they are ready to be removed from the oven.**
14. **Remove from oven. Let biscotti rest at room temperature, approximately 25 minutes before slicing.**
15. **Use a heavy pizza-type, long, non-serrated knife for cutting.**
16. **For blunt-ended biscotti simply cut each slice 1.9 cm (0.75") in thickness and place the ends of the biscotti logs in a container to be re-combined with the next batch. For diagonal biscotti, cut each log in the center at desired angle. Secure log with hand and slice diagonally in 1.9 cm (0.75") thick pieces next to the stabilizing hand.**
17. **After cutting, proceed with second bake, which may be delayed up to 3 hours.**
18. **Carefully place on baking sheet, leaving 6.4 mm (0.25") between each slice. When pan is filled, return to a cool oven, maximum temperature of 93°C (200°F), for 25 minutes to 1 hour.**
19. **Turn off oven, open door slightly for maximum moisture dissipation. Leave biscotti in oven for 1 hour and up to 12 hours.**
20. **Biscotti are done when it is firm to the touch. If there is any give at all (sponginess), bake at 93°C (200°F) for 20-30 minutes longer, taking care to not incur additional browning.**
21. **Cool to room temperature for at least 5 hours before packaging.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by the International School of Baking. ©2014 U.S. Dairy Export Council.