A Tavola!
La Cucina Cenacolista

I Biscotti di Mia Madre
by Marc Pasquini

David Giannini can attest to my biscotti. I bake them using my dear late mother's recipe. I have given many people the recipe but I know when they see the work it takes they do not try to bake them! Still, I welcome you to try it. . . and let me know what you think!

- 2 cups sugar
- 2 sticks room temperature sweet butter (1/2 lb)
- 1/4 cup warm milk
- 4 eggs
- 2 tsp almond extract
- 2 tsp vanilla extract
- 2 tsp baking powder
- 4 cups of unbleached flour
- 2 tablespoons of anise seeds
- 1 cup of chopped almonds or whatever nuts you prefer

I use a KitchenAid mixer. In the mixing bowl place 2 cups of sugar, 2 sticks room temperature sweet butter, turn on mixer to lower speed, and wait for butter and sugar to mix.

Slowly add 1/4 cup of warm milk, let mix for a few minutes, and then add 4 eggs, one at a time until the mixutre is a smooth consistency.

While mixing add 2 tsp almond extract, 2 tsp vanilla extract, 2 tsp baking powder, and then slowly add 4 cups of unbleached flour.

After mixing for several minutes add 2 tablespoons of anise seeds (*I collect wild anise seeds at my duck club*), then add 1 cup of chopped almonds or whatever nuts you prefer.

Mix thoroughly, and then cover the bowl with plastic wrap and place in the refrigerator overnight.

Take out the next morning; let it set at room temperature for a couple of hours.

Next place the dough on a well-floured board and knead a few times. Do not knead it too long as you would bread.

Cut the mound into 5 equal balls and shape into long thin rolls.

Preheat oven to 350 degrees, place the 5 rolls equally spaced on a baking stone or cookie sheet and bake for 30 minutes. Then remove from oven and cut the rolls at an angle into 1" slices, and bake on each side for at least 10 minutes. This can be very critical—you will have to check this final baking every 5 or so minutes so as not to burn them.

When they are baked to your liking remove from oven, let cool, and place in a air tight container.

This might take you a few tries to get them exactly the way you want them...good luck!

—Marc