

ALMONDI BISCOTI OR CANTUCCI



Original Cantucci

Ingredients (yields 20 units):

300 g of sugar

3 eggs

3 egg yolks

500 g of wheat flour

200 g skin-roasted almonds

1 pinch of salt

1 tsp orange or vanilla essence

1 tsp baking powder or baking soda

1 beaten egg to brush

Preparation:

1. Whisk 300 g of caster sugar with three eggs and three yolks until well blended.
2. Add 500 g of wheat flour, 200 g of toasted skin almonds, a pinch of salt, a teaspoon of orange essence and a teaspoon of yeast.
3. Mix gently to a soft mass.
4. Divide the dough into pieces.
5. Shape into long sausages and place in a greased baking dish and press each one until it is about 2 cm high and 4 cm wide.
6. Leave the dough pieces far enough apart for you to bake.
7. Brush each with beaten egg and bake in preheated oven at 190° C for 15 minutes.
8. Remove from oven, cut each cookie into 2 cm wide diagonal slices and bake again in the oven for about 10 minutes until completely baked and dry.
9. Remove from oven and allow to cool.
10. Store in a tightly closed container.

Tuscan Cantucci

Ingredients (yields 40 units):

1 kg and 250 g of wheat flour

1 kg and 100 g of sugar

12 eggs

500 g raw and skinless almonds

1 tbsp orange essence

1 vanilla bean

1 tbsp baking powder

2 beaten eggs to brush

Preparation:

1. Mix in a bowl the sugar, eggs, orange essence and vanilla until smooth.
2. In another container, mix wheat flour and yeast.
3. Mix the two mixtures prepared in items 1 and 2.
4. When smooth, add almonds and mix just enough to incorporate into the dough.
5. Make rolls with the dough.
6. Each roll should be approximately 5 inches in diameter.
7. The roll will be the length of the smallest side of the baking sheet.
8. Put parchment paper on baking sheet and it should not be greased.
9. Place the rolls on the parchment paper and flatten the rolls as they will bake better and evenly.
10. Brush beaten eggs on rolls.
11. Bring the baking sheets or 2 to 3 rolls per baking sheet with sufficient space to grow in the preheated oven to 180° C until the dough is golden brown.
12. Remove from oven and cut diagonally into thin strips.
13. Return to oven until golden brown.