

Fruit biscotti with nuts

Cuisine: **Other**
Food category: **Pastry**

















Author: **Ondrej Vlcek**

Company: **Retigo**



Program steps

1	 Hot air	 100 %	 Termination by time	 00:30 hh:mm	 150 °C	 70 %	
2	 Hot air	 100 %	 Termination by time	 00:05 hh:mm	 150 °C	 70 %	

Ingredients - number of portions - 30		
Name	Value	Unit
plain wheat flour	500	g
caster sugar	500	g
chicken eggs	5	pcs
raisins	100	g
almonds	100	g
pistachio	100	g
dried apricots	100	g
hazelnuts	100	g
baking powder	12	g

Nutrition and allergens	
Allergens: 1, 3, 8	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	211.7 kJ
Carbohydrate	35 g
Fat	5.8 g
Protein	3.9 g
Water	0 g

Directions

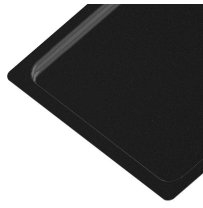
Mix flour with sugar and baking powder in a bowl. Gradually add eggs and mix the dough. Then add dried fruit and nuts and mix well. Shape the dough into two loaves and place on a baking sheet lined with baking paper. Place in a preheated oven and bake at 150°C for 25-35 minutes, depending on the height of the loaves. Bake until golden brown.

Allow to cool slightly and cut into approx. 1 cm thick slices, which we place again on the baking sheet and toast for 5 minutes. Biscotti are excellent with coffee ice cream or just as tea biscuits.

Recommended accessories



Aluminium baking
sheet perforated



Vision Bake