



BALLATORE



Hazelnut Biscotti

Traditionally, biscotti are served with coffee. In true Ballatore fashion, we thought we'd shake things up a bit and share a hazelnut recipe that goes perfectly with our Gran Spumante. Buon appetito!

Dressing Ingredients:

4 Tbsp. extra virgin olive oil	1/2 tsp. ground cinnamon
1/3 cup hazelnuts, toasted, skinned and coarsely chopped	1/2 tsp. baking powder
3/4 cup all-purpose flour	1/4 tsp. salt
1/4 cup firmly packed light brown sugar	
2 Tbsp. granulated sugar	

Directions:

Preheat oven to 325 degrees. Lightly grease (1) 8-inch square baking pan with 1 tablespoon extra virgin olive oil; set aside.

In large bowl, combine hazelnuts, flour, sugars, cinnamon, baking powder and salt. Stir in egg blended with remaining 3 tablespoons olive oil to form a dough.

Into prepared pan, spoon dough and spread evenly with wet finger tips. Bake 30 minutes. Remove from oven and cut into 4 x 1-inch bars. Bake an additional 15 minutes or until golden. On wire rack, cool 10 minutes; remove from pan and cool completely

Serves four.

Suggested wine pairing: Ballatore Gran Spumante