

## ALMOND AND FENNEL BISCOTTI

Recipe by Chef Eamon Lee

### Preparation Instructions:

1. In the mixing bowl of a large mixer, combine cake flour, sugar, fennel seeds, corn meal, baking powder, salt, and sliced almonds.
2. Dice the chilled butter into 1/2 inch cubes and add.
3. Fit mixer with paddle attachment and mix until mixture resembles very coarse cornmeal, about 5 minutes.
4. In a separate bowl combine eggs and licorice flavored liquor. Add to flour mixture in a well.
5. Switch paddle to a dough hook and mix until mixture come together and resembles a cookie dough.
6. On a floured work surface, portion dough into 12oz balls. Roll balls into long ropes about 1 1/2 inches in diameter.
7. Place ropes onto sheet pans lined with parchment paper, spaced out 4 inches apart. Chill 1 hour.
8. Bake at 300F convection until very light golden brown, about 10-15 minutes. Place on rack to cool.
9. Once cool, pick up each log and place on cutting board. With a serrated knife, slice each log into 1/2 inch slices.
10. Line up slices side by side on sheet pans and toast at 300F convection until light golden brown. Cool on rack. Store in air-tight container.

*Yield: About 100 Individual Biscotti*

Ingredients	Product Brand	Maines Item #	Amount
Cake Flour	PURASNOW	381232	1 lb 8oz
Sugar	DOMINO	380420	1 lb 4oz
Fennel Seeds	CULINARY SECRET	381257	3 Tbsp
Corn Meal	AUNT JEMIMA	003200	1/4 cup
Baking Powder	KATYS KITCHEN	340610	1 Tbsp
Salt	KATYS KITCHEN		1 tsp
Sliced Almonds, Toasted	KATYS KITCHEN	328129	2 cups
Whole Almonds, Toasted		000112	1 cup
Unsalted Butter	COUNTRY CREAM	092111	8oz
Large Eggs	MAINES	345320	4 ea
Licorice Flavored Liquor		n/a	2 oz

