

Fennel and Almond Biscotti

Ingredients

Cake Flour	380420	3 lb
Sugar	381232	2 ½ lb
Fennel Seeds	381257	6 tbsp
Corn Meal	003200	½ c
Baking Powder	340610	2 tbsp
Salt	328129	2 tsp
Sliced Almonds, Toasted	000112	4 c
Unsalted Butter	092111	1 lb
Large Eggs	345320	8 ea
Licorice Flavored Liquor	n/a	½ c

Preparation

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 ½ 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 liquorice 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 ½ 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 ½ inch slices.
10. Line up slices cut side up side on sheet pans and toast at 300F convection until light golden brown. Cool on rack. Store in air-tight container.

Yields

200 Biscotti