



Orange Pistachio Biscotti

Description



Our Sorrento Orange Fused Olive Oil is the secret ingredient to an Italian cookie classic. It's the perfect cookie for any occasion and is so good it will make a very nice homemade gift for the holidays.

Ingredients:

- 2 C. plus 2 T. all purpose flour
- 1 t. The Olive Tap's Himalayan Pink Salt
- 1 t. baking powder
- 2/3 C. The Olive Tap's [Sorrento Orange Fused Olive Oil](#) or The Olive Tap's [100% Extra Virgin Olive Oil](#)

- 1 C. sugar
- 2 eggs
- 1 C. shelled pistachios
- Melted chocolate for drizzling

Directions:

1. In a medium bowl, whisk together the flour, salt, and baking powder; set aside.
2. In a large bowl, whisk together olive oil and sugar until combined. Whisk in egg. Add dry ingredients to bowl and stir until dough comes together. Stir in pistachios. Divide dough in two and wrap each half in plastic wrap and chill for 2 hours or more.
3. Adjust oven rack to the middle position and preheat oven to 350°F. Line baking sheet with parchment paper.
4. Form each half of dough into an approximately 3 1/2-inch by 8-inch log and place each on each baking sheet. Bake until golden, 35 to 45 minutes. Take cookies out of oven and decrease oven temperature to 300°F.
5. When cool enough to handle, use a serrated knife to cut logs on the bias to form 1-inch wide cookies. Place cookies, cut side down, on baking sheet. Place back in oven and bake until dry and toasted, about 10 to 15 minutes more.
6. When biscotti are completely cool drizzle with melted chocolate.

I also did a variation with half pistachios, and half white chocolate chips

An Olive Tap Recipe Adaptation from Serious Eats by Melanie, Long Grove, IL
Recipe originally appeared at <https://theolivetaprecipes.com/recipes/orange-pistachio-biscotti/>

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