

# Savory Orange, Pistachio and Black Olive Biscotti

Le ricette di cucina di Mary Emma

Courtesy of "Martha Stewart's Hors D'oeuvres Handbook"



This is an appetizer biscotti served Grand mariner Cream Cheese Spread. The orange, pistachio and olive tastes are wonderful. Even without the cheese cream spread, the biscotti are an excellent appetizer selection.

## Ingredienti

- 2 ½ cups all-purpose flour
- ¼ tsp freshly ground black pepper
- 2 tsp baking powder
- ¼ tsp kosher salt
- 8 Tbsp (1 stick) unsalted butter, chilled, cut into 8 pieces
- 2 Tbsp plus 1 tsp olive oil
- 2 large eggs
- ½ cup milk
- Zest of 1 orange
- 1 cup (8 oz) shelled pistachio nuts, coarsely chopped
- ¾ cup oil-cured black olives, pitted and finely chopped
- 1 large egg lightly beaten with 1 Tbsp water and a pinch of salt, for an egg wash

## Come Fare

Place the flour, pepper, baking powder and salt in the bowl of an electric mixer fitted with a paddle attachment. Combine on low speed. Add the butter and beat until the mixture resembles coarse meal.

In a small bowl, whisk together the 2 Tbsp of the olive oil, the eggs, and milk. Gradually pour the milk mixture into the dough and mix until just combined. Add the orange zest, pistachios, and olives, and mix to combine. Turn the dough onto a lightly floured surface.

Preheat the oven to 350 degrees. Grease a baking sheet with the remaining 2 tsp olive oil and set aside. Divide the dough into 4 equal parts. Roll each piece into a log measuring 1 ½ inches thick and 7 inches long. Transfer the logs to the prepared cookie sheet, cover with plastic wrap, and refrigerate until chilled, about 30 min.

Brush each log with egg wash. Bake until the logs are light brown and feel firm to the touch, about 30-40 min. Transfer the logs to a wire rack to cool, about 30 min. Reduce the oven temperature to 250 degrees.

Using a serrated knife, slice the logs crosswise on a long diagonal into ¼ inch-thick pieces that are 3 to 4 inches long. Arrange the slices cut side down on a wire rack set over a baking sheet and bake. Turn the biscotti halfway through the cooking time for even browning, until crisp, about 40 min. Cool completely and store in an airtight container at room temperature for up to one week.

Serve with Grand Marnier Cream Cheese Spread.

## **Grand Marnier Cream Cheese Spread**

### **Ingredienti**

One 8 ounce package cream cheese

1 tsp orange zest

1 Tbsp Grand Marnier

### **Come Fare**

Soften the cream cheese. Combine with the orange zest and Grand Marnier. Beat until well combined. Serve with the biscotti.

**Buon Appetito!**

*Please send recipes, comments and suggestions to*

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