

# Salt and Serenity

## Pistachio Swirl Biscotti

These are inspired by the recipe for Nutella Filled Biscotti from the July/August 2022 issue of Bake from Scratch Magazine. I used pistachio paste instead of Nutella and used my favourite biscotti dough recipe.

Makes about 24 biscotti.

These can be frozen in an airtight container for about 1 month. Thaw at room temperature, or eat them frozen, like we do in our family!

### **Biscotti Dough:**

350 grams (2½ cups) all-purpose flour  
1 teaspoon baking powder  
½ teaspoon Diamond Crystal kosher salt  
297 grams (1½ cups) sugar  
113 grams (½ cup) unsalted butter, at room temperature  
2 large eggs  
1 teaspoon vanilla bean paste or vanilla extract  
½ teaspoon almond extract  
1 egg white (for brushing biscotti logs)

### **Filling:**

150 grams (½ cup) [pistachio paste](#)  
30 grams (¼ cup) finely chopped pistachios

### **Glaze:**

113 grams (1 cup) confectioner's sugar, sifted  
75 grams (½ cup) pistachio paste  
¼ teaspoon Diamond Crystal kosher salt  
2-4 Tablespoons water, to thin glaze to right consistency

### **Garnish:**

120 grams (1 cup) finely chopped pistachios

1. Preheat oven to 350°F. Line a heavy large (13 x 18 inches) baking sheet with parchment paper. Combine flour, baking powder and salt in a medium bowl and whisk to blend.
2. Using an electric mixer, beat sugar and butter until well blended. Add eggs, one at a time and mix well. Add dry ingredients and mix until dough just begins to come together. Dump dough out onto the counter and knead a few times to bring dough together.
3. Divide dough in half. Using floured hands, shape one half into a rough 4x5 inch rectangle. Lightly flour the top and bottom of rectangle and place between two sheets of parchment paper. Roll dough, between parchment paper, into a 12x8 inch rectangle. Repeat with second piece of dough. Transfer rolled dough, still between parchment paper, to the fridge for about 10 minutes.
4. Remove one sheet of dough from fridge and peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and discard second parchment layer. Using an offset spatula, spread ¼ cup of pistachio paste over the dough, leaving a ½ inch border around the edges. Sprinkle with 1½

Tablespoons finely chopped pistachios. Starting on one short side, roll up dough, jelly roll style. Pinch ends to seal and tuck edges under to create a rectangular block about 1 inch tall. Place dough, seam side down, on prepared baking sheet. Repeat with second sheet of dough and space dough rectangles 3-4 inches apart on baking sheet.

5. Whisk egg white in a small bowl until foamy; brush egg white glaze on top and sides of each log.
6. Bake logs until golden brown (logs will spread), about 25-30 minutes. Remove from oven and let logs cool completely on sheet on a rack. This will take about 45 minutes. Reduce oven temperature to 325°F.
7. While biscotti logs are cooling, set a wire cooling rack on top of a rimmed baking sheet. Once the logs are cool, transfer them to cutting board. Using a very sharp serrated knife, cut logs on diagonal into  $\frac{1}{2}$  inch wide slices. Arrange slices, cut side down, about  $\frac{1}{4}$  inch apart on the wire cooling rack set on a rimmed baking sheet. Bake for 18-22 minutes until biscotti are golden brown. Remove from oven. They will still be a touch soft but will firm up upon cooling.
8. When biscotti are cool, in a medium sized bowl, whisk confectioners' sugar, pistachio paste, salt and water to make the glaze. Pour glaze into a drinking glass or a 1 cup glass measuring cup. Dip end of each biscotti into glaze and let excess glaze drip off. Cover wet glaze with chopped pistachios and set on parchment lined baking sheet to set.