



Miele

Biscotti

By Maggie Beer

30 minutes

Preparation Time

1 hour 30 minutes

Cooking Time

12 serves

Serves

INGREDIENTS

- 100 g caster sugar
- 125 ml (½ cup) orange juice
- 90 g egg whites (2-3 egg whites)
- 125 ml (½ cup) vegetable oil
- 1 lemon, zested
- 450 g (3 cups) self-raising flour
- 60 g pistachios, roughly chopped
- 40 g dried cranberries
- ¼ tsp ground cinnamon
- 2 tsp ground star anise

Miele Accessories

- Perforated baking tray

METHOD

1. Preheat the oven on Fan Plus at 140°C.
2. Place the sugar, orange juice, egg whites, oil and lemon zest in a bowl. Mix well until the sugar is completely dissolved.
3. In another bowl, combine the remaining ingredients. Make a hole in the centre of the flour and pour in the orange mixture, mixing well to combine. If the mixture is too wet add a little extra flour.
4. Working quickly with lightly oiled hands, divide dough into 2 equal portions and shape into loaves each one, approx. 22 cm long x 10 cm wide x 1.5 cm high.
5. Place the dough onto a lightly floured baking tray.
6. Bake for approximately 30-40 minutes until almost risen and pale golden.
7. Remove from the oven and cool for 5-10 minutes. While still warm, with a serrated knife, slice into thin biscuits and lay flat on a perforated baking tray (or rack) and return to the oven. Bake for a further 20 minutes until golden.
8. Change the setting to Fan Plus at 30°C and leave in the oven for approximately 30 minutes. The biscotti should be dry throughout. Store in an airtight container until needed.

Hints and tips

- Pistachios and cranberries can be substituted with a favourite nut and fruit.