

Biscotti all'arancia

Orange biscuits

First make a rubbed-in sweet pastry.

To your own recipe or like this :

150 g cold butter cut into small cubes, spread out on a plate and put back in the fridge

250 g white flour sift into a bowl
½ tsp baking powder mix with the flour
1 small pinch of salt add

Also have ready

100 g sugar weighed out
1 egg, 1 tbsp cream egg and cream beaten briefly with a fork
½ – 1 orange zest grated
1 pinch of ground cloves, 1 pinch of cinnamon as you like

220 – 250 g orange marmalade from your store (our recipe number 8)

Now start making the pastry

Step 1. Flour and butter rub quickly between your palms until the mixture is crumbly, then make a well in the middle.

Step 2 All the other ingredients (except the marmalade) add and mix with a wooden spoon (not by hand, as the butter should warm as little as possible).

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Recipe number forty

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Step 3. Combine the dough by hand, lightly and quickly, kneading as little as possible.

Step 4. Leave to rest covered, in the fridge, at least 30 minutes.

(steps 1 – 3 are quickly done in the food processor)

Step 5. Roll out Halve the ball of dough and finish one half first. Roll it out between two well-floured sheets of baking paper, turn it over together with the paper and carefully roll out a rectangle about 7 mm thick. The thinner the better. But careful, it sticks. Flour it again each time and turn it. Spread the marmalade over one half of each rectangle, fold the other half over it and seal it well. Put it on the tray with the baking paper. Roll out the scraps from the edges again and cut or stamp out small biscuits.

Step 6. Baking in the oven preheated to 190 degrees for about 15 minutes, take the tray out of the oven and leave it to stand for about 10 minutes. Cut small biscuits with a knife, turn them and finish baking. Possibly turn and bake them a second time; they must be golden brown on both sides. Leave them to cool on a rack.

Step 7. With icing sugar dust them.
If any are left over, keep them in a tin.



VERONICA'S TIP

There is no tip for this one : rolling out and baking, cutting and turning are simply not easy. If the marmalade runs out a little, it does not matter – it caramelises as they finish baking. The result is stunning and the annoyance is forgotten !