

BISCOTTI (10-12pcs)

INGREDIENTS

The Dough: Plain flour 85 gm, Baking powder $\frac{1}{4}$ tsp, Caster sugar 60 gm, Small egg (beaten) 1 whole

Options of Flavor (per preference):

Option 1: Pistachios (chopped) A handful, Dried cranberries A handful, Lemon zest Approx. $\frac{1}{2}$ tsp

Option 2: Hazelnuts (chopped) A handful, Dried dates A handful, Lemon zest Approx. $\frac{1}{2}$ tsp

Option 3: Chocolate (chopped) A handful, Almonds (chopped) A handful, Orange zest Approx. $\frac{1}{2}$ tsp

Hot Mocha Dipping Sauce: Fine dark chocolate 100 gm, Double cream 50 ml, Espresso Coffee 50 ml

Methods:

1. Pre-heat a Miele oven using "Fan Plus" function at 160°C.
2. Mix together the flour, baking powder and caster sugar in a bowl and add the ingredients per your choice of flavor, mix well.
3. Add the egg to the flour mixture a little at a time, stir with a dough scraper slowly and gently until a dough is formed. You might not need all of the egg.
4. Prepare a baking tray lined with parchment paper. Set aside.
5. Dust the worktop with flour, place the dough on the flour and roll into a log shape. Transfer the log on to the prepared baking tray.
6. Bake in a Miele oven using "Fan Plus" function at 160°C for 25 minutes.
7. Remove from the oven and cool slightly on a wire rack, cut into 1-2 cm thick slices.
8. Place the slices on the baking tray and return to the oven, bake for another 5 minutes using "Fan Plus" function at 160°C.
9. Turn the biscotti over and continue to bake for another 5 minutes until golden brown and dry.

Hot Mocha Dipping Sauce

1. Melt the dark chocolate over a pot of boiling water, add cream and stir until smooth, add the espresso and stir until well mixed.
2. Add more chocolate if preferred to achieve a thicker consistency.
3. Serve hot with the biscotti.



意式脆餅 (10-12 塊)

材料

麵糰: 麵粉 85克, 發酵粉 1/4 茶匙, 糖粉 60 克, 細雞蛋 (打勻) 1 隻

配料選擇 (按個人喜好)

選擇1: 開心果 (切碎) 一撮, 紅莓乾一撮, 檸檬皮 約 1/2 茶匙

選擇2: 榛子 (切碎) 一撮, 棗子乾一撮, 檸檬皮約 1/2 茶匙

選擇3: 朱古力 (切碎) 一撮, 杏仁 (切碎) 一撮, 橙皮約 1/2 茶匙

熱朱古力咖啡沾醬: 優質黑朱古力 100克, 全脂忌廉 50毫升, 意式特濃咖啡50毫升

做法:

1. 以「風扇加強」模式預熱Miele焗爐至攝氏160度。
2. 將麵粉、發酵粉及糖粉置大碗內，按個人喜好加入配料然後拌勻。
3. 將雞蛋將逐少加入麵粉混合物內，用塑膠刮板將混合物慢慢地拌勻至麵糰狀。注意可能無需用完整份雞蛋。
4. 將烘焙紙鋪烤盤上，待用。
5. 於枱面撒上少許麵粉，將麵糰放枱上然後搓成扁塊狀。將麵糰轉移至已預備的烤盤。
6. 放入Miele焗爐，以「風扇加強」模式用攝氏160度焗25分鐘。
7. 取出後置架上稍為待涼，然後用刀切成1至2厘米厚的長條狀。
8. 將脆餅條置烤盤中，放入焗爐以「風扇加強」模式用攝氏160度再焗5分鐘。
9. 將脆餅條反轉，然後再焗5分鐘至金黃色及乾身。

熱朱古力咖啡沾醬

1. 黑朱古力置碗內，將碗放於一鍋大滾水之上並攪拌至黑朱古力完全溶化。將忌廉加入碗內與朱古力拌勻至幼滑，然後加入特濃咖啡並攪拌至全完混合。
2. 可按個人喜好加入更多朱古力以增加濃稠度。
3. 熱沾醬可與意式脆餅一同享用。

