

MAYA-DUNKED BISCOTTI

Preparation time: 20 minutes
Cooking time: 45 minutes
Makes: 12

- 200g (7oz) plain flour
- 60g (2 1/2 oz) cocoa powder
- 3/4 teaspoon baking powder
- pinch of salt
- 225g (8oz) caster sugar
- 3/4 tablespoon ground espresso coffee
- 60g (2 1/2 oz) dark chocolate, minimum 60% cocoa solids, chopped
- 2 medium eggs
- 1 medium egg yolk
- 3/4 teaspoon vanilla extract
- 200g (7oz) Maya Gold chocolate, or other good-quality orange dark chocolate, broken into pieces

Preheat the oven to 180°C/350°F/gas mark 4. Cover a baking tray with greaseproof paper.

Sift together the flour, cocoa, baking powder, salt and caster sugar and place into the food-processor. Add the ground coffee and the dark chocolate. Using the pulse button, pulse until finely ground. Whisk together the eggs and yolk, add the vanilla extract and slowly add to the ground mixture, processing until the mixture forms a ball.

Lightly flour the work surface and roll the dough into a log. Flour the surface of the log ensuring it is coated on all sides. Place it on the baking tray. Bake the log for 25–30 minutes, then remove from the oven and reduce the temperature to 150°C/300°F/gas mark 2.

Remove the greaseproof paper with the log on it from the baking tray and leave to cool. Use a sharp knife to cut across the log at an angle to make slices about 1cm (1/2 in) thick. Place the slices on to the baking tray and bake for about 30 minutes until firm. Allow to cool.

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Dip one end of each biscotti into the chocolate and place on a wire rack to set.

HINT: You can use any of your favourite types of chocolate to coat the biscotti.



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