

## Savory Biscotti Recipe

Ingredient	Weight
Butter	424g
Granulated sugar	136g
Egg	1000g
Olive oil	80g
All-purpose flour	1090g
Cornmeal	272g
Parmesan, grated	680g
Salt	18g
Ground cayenne pepper	6g
Baking powder	50g

### Method:

- Using a paddle attachment, cream the butter, sugar, salt, and cayenne pepper.
- Blend the egg and olive oil; gradually add to the creaming mixture.
- Scrape the bowl and paddle.
- Combine and blend the dry ingredients. Add them to the bowl.
- Mix lightly but thoroughly.
- Divide:
  - Small biscotti: 450g
  - Large biscotti: 908g
- The dough will be soft. Work on a generously floured surface.
- Form logs to fit the width of a sheet tray with ½" margins on each end.
- Bake: 350° convection oven until the logs have spread, cracked, and golden brown.
- With a serrated knife, slice the logs while they are slightly warm.
- Place the slices cut side down on a parchment lined sheet tray.
- Toast in the oven until the slices are golden brown.
- Flip and toast more if desired.