

# Fruit biscotti with nuts

Cuisine: **Other**  
Food category: **Pastry**



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## Program steps

|   |                                                                                           |                                                                                         |                                                                                                       |                                                                                         |       |                                                                                            |                                                                                          |                                                                                     |
|---|-------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|-------|--------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| 1 |  Hot air |  100 % |  Termination by time |  00:30 | hh:mm |  150 °C |  70 % |  |
| 2 |  Hot air |  100 % |  Termination by time |  00:05 | hh:mm |  150 °C |  70 % |  |

## Ingredients - number of portions - 30

| Name              | Value | Unit |
|-------------------|-------|------|
| plain wheat flour | 500   | g    |
| caster sugar      | 500   | g    |
| chicken eggs      | 5     | pcs  |
| raisins           | 100   | g    |
| almonds           | 100   | g    |
| pistachio         | 100   | g    |
| dried apricots    | 100   | g    |
| hazelnuts         | 100   | g    |
| baking powder     | 12    | g    |

## Nutrition and allergens

Allergens: 1, 3, 8  
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, C, D, E, K, Kyselina listová

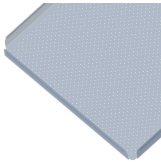
| Nutritional value of one portion | Value    |
|----------------------------------|----------|
| Energy                           | 211.7 kJ |
| Carbohydrate                     | 35 g     |
| Fat                              | 5.8 g    |
| Protein                          | 3.9 g    |
| Water                            | 0 g      |

## Directions

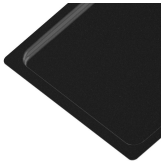
Mix flour with sugar and baking powder in a bowl. Gradually add eggs and mix the dough. Then add dried fruit and nuts and mix well. Shape the dough into two loaves and place on a baking sheet lined with baking paper. Place in a preheated oven and bake at 150°C for 25-35 minutes, depending on the height of the loaves. Bake until golden brown.

Allow to cool slightly and cut into approx. 1 cm thick slices, which we place again on the baking sheet and toast for 5 minutes. Biscotti are excellent with coffee ice cream or just as tea biscuits.

## Recommended accessories



Aluminium baking sheet  
perforated



Vision Bake