

## Biscotti della Buca

*MAKES:20*

*PREPARATION TIME:15 minutes*

*COOK TIME:30-35 minutes*

### **INGREDIENTS:**

- 50g (2oz) pine nuts
- 225g (8oz) plain flour
- 50g (2oz) raisins
- 50g (2oz) caster sugar
- 1½ tsp Italian baking powder (see tip)
- 75ml (5 tbsp) Filippo Berio Extra Virgin Olive Oil
- 75ml Vin Santo or other dessert wine (5 tbsp)

### **METHOD:**

Preheat the oven to 180°C (fan 160°C/350°F) or Gas Mark 4. Lightly oil a large baking sheet.

Roughly grind the pine nuts in a food processor. Place in a large bowl with the flour raisins sugar and baking powder. Mix the oil and wine together then pour into the dry ingredients. Mix to a firm dough.

Divide the mixture into about 20 walnut sized balls and place on the baking tray a little bit apart. Bake for 30-35 mins or until golden. Leave to cool on the baking sheet. Store in an airtight container. Serve with Vin Santo.

### **COOK'S TIP:**

Italian baking powder is sold in sachets and is ready flavoured with vanilla. You could use ordinary baking powder instead, but add a half teaspoon vanilla essence to the mixture as well.

**Cook it with: Extra Virgin Olive Oil**

