

# Biscotti

with Wild Blueberries

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*Makes 48 biscuits*

250g whole almonds  
50g shelled pistachio nuts  
50g pinenuts  
330g self raising flour  
100g caster sugar  
1/2 tsp salt  
1tbsp fennel seed  
150g dried Wild Blueberries  
2 eggs  
50g clear honey  
1/2 tsp vanilla extract  
3 drops almond essence  
2tsp orange flower water, optional  
150g white or dark chocolate



## Preparation

Preheat oven to 180°C. Place the almonds, pistachios and pinenuts on a baking sheet and toast in a preheated oven for 8-10 minutes to bring out their flavour. Allow to cool. Measure the flour, sugar, fennel seed, salt and Wild Blueberries into a hand mixing bowl. Break the eggs into a jug, weigh in the honey, then add the vanilla extract, almond essence and orange flower water. Add this mixture to the dry ingredients and combine to form stiff dough. Cut the dough in half and form two sausage lengths. Flatten shapes slightly, transfer to baking sheet and bake in preheated oven for 25 minutes. Allow to cool overnight, slice thinly with a bread knife, lay slices out onto a baking sheet and dry in preheated oven 150°C for 35 minutes. Allow to cool and store in an air-tight container. Finish by dipping Wild Blueberry Biscotti in white or dark chocolate and set to dry on greaseproof paper.

