

Chocolate Pistachio Biscotti

MAKES ABOUT 10 BISCOTTI

- 1 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/3 cup sugar
- 1 teaspoon baking powder
- Pinch of salt (1/16 teaspoon)
- 1 large egg
- 2 tablespoons unsalted butter, softened
- 1/3 cup shelled pistachio nuts
- 2 tablespoons milk

EVERYBODY LOVES BISCOTTI: THEY ARE GOOD dipped in coffee for breakfast and as a companion for ice cream after an elegant dinner. The dough is baked twice, hence the name biscotti ("twice-cooked"), first in a log and then in slices. These biscotti are flavored with bitter cocoa powder and pistachio nuts. The dough is made in a few minutes in a food processor.

The biscotti freeze well.

Preheat the oven to 350 degrees.

Process the flour, cocoa powder, sugar, baking powder, and salt in a food processor for 5 seconds. Add the egg, butter, pistachios, and milk and process for another 6 to 8 seconds, until the dough starts coming together.

Line a baking sheet with aluminum foil. Transfer the dough to the sheet (don't worry if it is still somewhat loose). Put a piece of plastic wrap on top of the dough and press it together into a log about 6 inches long, 3 inches wide, and 1 inch high. Remove the plastic.

Bake the log for 25 minutes. Remove from the oven and let cool for 10 minutes.

Transfer the log to a cutting board and, using a serrated knife, cut it crosswise into 1/2-inch slices (10 to 12); do this gently, as the biscotti tend to crumble.

Arrange the slices flat on the lined baking sheet and bake for 30 to 40 minutes. Cool for at least 30 minutes.