

Biscotti di frolla con nocciole e cacao

Ingredients:

- * 150 g Farina
- * 25 g Cacao in polvere
- * 75 g Burro
- * 60 g Zucchero di canna
- * 2 Tuorli
- * 60 g Nocciole tostate
- * Sale

Steps:

1. Put the following ingredients into the planetary mixer in this order: egg whites, sugar, room temperature
2. Add all the sifted flour along with the cocoa powder and hazelnuts (either whole or chopped) and continue
3. When the dough is well compacted, remove the dough from the mixer and form a flat loaf, wrap it in bak
4. After an hour, the dough will be ready to be worked and cut into slices, which will then be baked into coo
5. Once shaped, preheat the oven to 190°C and bake the cookies for 20 minutes.