

Discover more than 10,000 fantastic recipes on BBC Food

## Biscotti with hot mocha dipping sauce



Preparation time

**30 mins to 1 hour**

Cooking time

**30 mins to 1 hour**

Serves

**Makes 20 portions per base recipe**

Choose from pistachio and cranberry, hazelnut and date or chocolate and orange biscotti (if you can). Perfect for dipping in a molten mocha sauce.

**By** Paul Hollywood  
From Paul Hollywood's Bread

---

### Ingredients

#### For the biscotti base

250g/9oz plain flour (280g/10oz plain flour, if making the chocolate biscotti)  
½ tsp baking powder  
250g/9oz caster sugar  
3 free-range eggs, beaten

### For variation 1: pistachio and cranberry biscotti

220g/8oz shelled and chopped pistachios  
125g/4½oz dried cranberries, chopped  
1 lemon, zest only

### For variation 2: hazelnut and date biscotti

200g/7oz shelled and chopped hazelnuts  
125g/4½oz dates, chopped  
1 lemon, zest only

### For variation 3: chocolate and orange biscotti

50g/1¾oz melted dark chocolate, cooled to tepid temperature  
25g/1oz chocolate chips  
35g/1¼oz chopped almonds  
1 orange, zest only  
½ tsp vanilla essence

### For the hot mocha dipping sauce

150g/5½oz good-quality dark chocolate  
150ml/5fl oz double cream  
100ml/3½fl oz espresso coffee  
100g/3½oz small marshmallows  
100ml/3½fl oz honey

## Method

1. For the biscotti base, preheat the oven to 160C/325F/Gas 3 (do not use the fan on your oven).
2. Mix together the flour, baking powder and sugar in a bowl and add the eggs slowly to make a dough.
3. For the pistachio and cranberry biscotti, add the nuts, cranberries and lemon zest at this point.
4. For the hazelnut and date biscotti add the nuts, dates and lemon zest at this point.
5. For the chocolate, almond and orange biscotti, add the tepid melted chocolate to the base dough and mix in thoroughly before adding the chocolate chips, almonds, orange zest, and vanilla essence.
6. Knead the mixture gently and then separate and roll into two logs. Place on a lined baking tray and bake for 25 minutes in the preheated oven.
7. Cool slightly and cut into 1-2cm/½-¾in thick slices.
8. Return to the tray to the oven and bake for another 10-15 minutes, turn over and continue to bake for another 10-15 minutes until golden-brown.
9. For the mocha sauce, combine all ingredients in a heavy-based saucepan and heat them gently, stirring constantly until all the marshmallows and chocolate have melted.
10. Serve the hot mocha sauce in a cup with the biscotti on the side to dunk in.

