

# CANTUCCI DI PRATO

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## FOR THE DOUGH

500g 00 Flour  
350g caster sugar  
280g raw almonds, in skin  
80g butter  
150g whole eggs + 2 egg yolks  
1 tsp baking powder  
Zest of 1 Orange  
Large pinch of salt

## FOR GLAZING

1 egg (or if you had any egg left over from measuring your 150g you can use this)

## Instructions

**Step 1:** Preheat the oven to 180C. Now spread your almonds out in a pan, and bake for 15 minutes until lightly golden and fragrant. Remove and set aside to cool. Reduce the oven to 175C.

**Step 2:** While your nuts are roasting, melt your butter in a small pan, once melted remove from the heat and add your orange zest and allow to cool.

**Step 3:** In the bowl of a stand mixer, or in a large bowl add your eggs and caster sugar. Whip with the whisk attachment for at least 10 minutes to make a light and airy mixture. Don't rush this step.

**Step 4:** Once the eggs are beaten, add your cooled orange butter, salt and the almonds to the mixture, mix well to combine.

**Step 5:** Sieve your flour and baking powder into the bowl with your egg and butter mixture. If you are using a stand mixer swap to the paddle attachment, and mix until a slightly sticky dough forms.

**Step 6:** Lightly flour a surface and then divide your dough into 3 equal parts, approx 450g each, now shape into 3 equal loaves about 30cm long, work lightly so that you do not need to add too much extra flour.

**Step 7:** Place your loaves on lined baking sheets, and bake in the preheated oven for about 30 minutes or until the surface is golden. Remove from the oven and allow to cool slightly. Reduce the oven to 160C.

**Step 8:** Now cut the loaves into slices about 1 finger thick. Place the slices back onto the baking sheet, return to the oven for 10 minutes, remove and flip the cantucci and repeat for a further 10 minutes, until the biscuits are golden and crunchy. Remove and allow to cool.

# THE COOKERY

by The Secret Jozi Chef