

Chocolate, Hazelnut and Fig Biscotti



[Paul's](#) Chocolate, Hazelnut and Fig Biscotti recipe appears in the [Biscuits](#) episode of Season 3 of [The Great British Baking Show](#).

Prep time: 40 Minutes

Cook time: 60 Minutes

Ingredients

- 150g dried figs (roughly chopped)
- 60ml orange Liqueur (cointreau)
- Zest of one orange (Sicilian)
- 150g hazelnuts (skinless roughly chopped and toasted)
- 50g butter (Lightly salted softened room temperature. Lurpak)
- 150g Soft Dark Muscovado sugar
- 1 tsp Vanilla extract
- 3 medium eggs (Free range)
- 35g cocoa powder (Green & Black organic)
- 280g plain flour
- ½ tsp baking powder
- 150g semi-sweet chocolate (roughly chopped)

Directions

1. Pre-heat oven to 180°C fan
2. Line a baking sheet with baking parchment
3. Roughly chop the figs and soak in Orange liqueur along with the orange zest for 30 minutes.
4. Toast the hazelnuts in the oven in a shallow tray for 7-8mins at 170°C.
5. Cream butter, sugar and vanilla extract in a stand mixer until thoroughly mixed.
6. Beat in eggs one at a time, they may separate slightly, this will be rectified later.
7. Sift in the dry ingredients and fold into the wet mix until evenly mixed, now add the fig mixture followed by the chocolate and hazelnuts, mix until evenly combined.
8. Lightly flour work surface, Divide the dough roughly in half and shape into two 20cm (8inch) logs, place onto baking tray and flatten slightly to give the distinctive shape.
9. Bake in oven for 25-30 minutes.

10. Remove from oven and cool for 10mins, in the meantime reduce oven temperature to 160°C fan.
11. Using a sharp knife (not serrated) cut into 1 to 2cm pieces diagonally, place pieces flat on the baking sheet and bake for a further 30mins, turning them at the half way point.
12. Cool on wire rack.