

# Orange, Rosemary and Almond Biscotti

[Ian's](#) Orange, Rosemary and Almond Biscotti with a Zabaglione Dip recipe appears in the [Biscuits](#) episode of Season 3 of [The Great British Baking Show](#).

## Ingredients

- **For the biscotti:**
- 160g blanched almonds
- 4 sprigs rosemary
- 4 large oranges (un-waxed)
- 500g plain flour
- 3 tsp baking powder
- 400g caster sugar
- 4 large eggs
- 100g dried cranberries

## Directions

1. **For the biscotti:** Preheat oven to 350 F.
2. Roast almonds for a few minutes until fragrant.
3. Chop the rosemary finely.
4. Using a veg peeler, peel off ¼" wide strips of zest from the oranges. Cut strips into ¼" wide pieces, place in pan of water and bring to boil for a couple of minutes. Drain water and repeat 3 times.
5. Finally fill pan with 150 ml water and 300g caster sugar and boil until soft. Remove peel and drain but reserve liquid.
6. Put orange sugary water into large pan and boil rapidly until caramelized. Pour onto baking sheet and cool as quickly as possible. Once chilled place in hand blender pot and whizz until it becomes like fine sugar. Measure out 200g of this sugar and whizz this with 100g of the flour.
7. In a large bowl mix together the sugar /flour mixture, the other 220g of flour, baking powder and another 120g of caster sugar.
8. Add eggs, rosemary, blanched almonds, dried cranberries and orange peel.
9. Use hands to mix into a fairly solid dough. Some extra flour may be required.
10. Split into 2 pieces.
11. Roll out each piece to about 5cm thick and lay two on each baking sheet, flattening them with the palm of the hand slightly.
12. Bake for about half an hour.
13. Remove from oven, and allow to cool for a few minutes.
14. Turn down oven to 300C.
15. Chop biscotti on diagonal into slices approximately 1 cm thick.
16. Separate slices and place on baking sheets and bake for another half hour.