

PARMESAN-BLACK PEPPER BISCOTTI

Yield: 5 to 6 dozen Biscotti

Unit	Ingredient
1-1/2 Tbsp.	Peppercorns, Whole, Black, Course Ground
4 Cups	All-purpose Flour
2 Tsp	Baking Powder
2 Tsp	Salt
4-1/2 Oz	Cheese, Parmesan-Reggiano, Finely Grated
6.0 Oz	Butter, Unsalted, Cold, Cut into 1/2" cubes
4 Ea	Eggs
1 Cup	Milk, Whole

Preparation

- Put oven racks in upper and lower thirds of oven and preheat oven to 350 °F.
- Pulse peppercorns in grinder until coarsely ground.
- Whisk together flour, baking powder, salt, 2 cups cheese and 1 tablespoon ground black pepper in a large bowl. Blend in butter with a pastry blender or your fingertips until mixture resembles coarse meal.
- Whisk 3 eggs with milk and add to flour mixture, stirring with a fork until a soft dough forms.
- Turn dough out onto a lightly floured surface and quarter dough. Using well-floured hands form each piece into a slightly flattened 12-inch-long log (about 2 inches wide and 3/4 inch high). Transfer logs to two ungreased large baking sheets, arranging logs about 3 inches apart.
- Whisk remaining egg and brush some over logs, then sprinkle tops of logs evenly with remaining 1/4 cup cheese and 1/2 tablespoon ground pepper.
- Bake, rotating sheets 180 degrees and switch position of sheets halfway through baking, until logs are pale golden and firm, about 30 minutes total. Cool logs to warm on sheets on a rack, about 10 minutes.
- Reduce oven temperature to 300 °F.
- Carefully transfer 1 warm log to a cutting board and cut diagonally into 1/2-inch-thick slices with a serrated knife. Arrange slices, cut sides down, in 1 layer on a baking sheet. Repeat with remaining logs, transferring slices to sheets.
- Bake, turn over once, until golden and crisp, 35 to 45 minutes total. Cool biscotti on baking sheets on racks, about 15 minutes.
- Cooks' note:** Biscotti keep in an airtight container at room temperature two weeks.

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