



Yield: 48 biscotti

The glaze

½ cup granulated cane sugar

¼ cup water

2 teaspoons fresh rosemary

Caramelized walnuts

1 cup walnuts, coarsely chopped

½ cup granulated cane sugar

½ teaspoon fleur de sel in fine grains

⅛ teaspoon unsalted butter

The biscotti

2 ¼ cups unbleached all-purpose flour

2 tablespoons stone-ground cornmeal

1 teaspoon double-acting baking powder

1 ¼ teaspoon fleur de sel in fine grains

1 tablespoon plus 1 teaspoon fresh rosemary, coarsely chopped

1 extra-large egg, at room temperature

½ cup plain non-fat yogurt, at room temperature

½ cup unsalted butter, at room temperature

ROSEMARY WALNUT BISCOTTI

As a teenager I remember how the summer air hung heavy with the scent of ripe, juicy tomatoes as I rode my ten-speed from Philly to Jersey. Sometimes the perfume was so thick you could actually taste the tomatoes in the warm air. That fragrance and those memories of summer are the inspiration for this savory biscotti. They're equally habit-forming whether dressed-up or eaten as is, but I suggest trying them with a dab of pungent gorgonzola cheese and a slice of sweet, ripe tomato. The flavors of fresh rosemary and caramelized walnuts in the biscotti will totally take off.

MAKE THE GLAZE

- Put the sugar and water in a small saucepan. Bring to a boil for one minute.
- Stir in the rosemary, cover and let steep for one hour.

CARAMELIZE THE WALNUTS

- Preheat the oven to 325°F. Line the bottom of a sheet pan with parchment paper.
- Spread the walnuts on the prepared pan in a single layer. Roast the nuts until they are golden brown, about 20 minutes.
- Line the bottom of a second sheet pan with parchment paper or a nonstick baking liner. Measure the butter and put it next to the stove.
- Put the nuts, sugar and salt in a medium heavy-bottomed pot. Place over medium-high heat and cook, stirring constantly with a wooden spoon, until the sugar liquefies and coats the nuts. When only a few specks of sugar remain unmelted, remove from the heat and add the butter. Stir until the nuts glisten and start to separate from one another
- Scrape the nuts onto the prepared sheet pan and let them cool for 15 minutes.

BAKE THE BISCOTTI

- Combine the egg and yogurt in a medium bowl and whisk together by hand. Whisk in the butter. Set aside.
- Combine the flour, cornmeal, baking powder, salt and rosemary in the bowl of a food processor. Pulse to incorporate.
- Lightly chop warm walnuts and add to flour mixture. Briefly pulse to incorporate, making sure to keep walnut pieces intact. Add the egg mixture and pulse until a dough forms.

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ROSEMARY WALNUT BISCOTTI

BAKE THE BISCOTTI *(continued from previous page)*

- Turn the dough out onto a work surface. Cut into two pieces and roll into 12-by-2 inch logs.
- Line the bottom of a sheet pan with parchment paper. Place the dough logs on the prepared pan and bake on the middle shelf of the preheated oven for 20 minutes.
- Remove from oven and brush rosemary sugar glaze on top. Return to the oven and bake for an additional 10 minutes.
- Let cool on a wire rack for 15 minutes.
- While the loaves are still warm, using a serrated knife, slice into ½-inch rounds on the diagonal.
- Place sliced the biscotti on a cooling rack. Place the cooling rack on a sheet pan and toast the biscotti in the oven for 15-20 minutes, until golden brown. Let cool completely before serving.
- Store in an airtight container at room temperature.