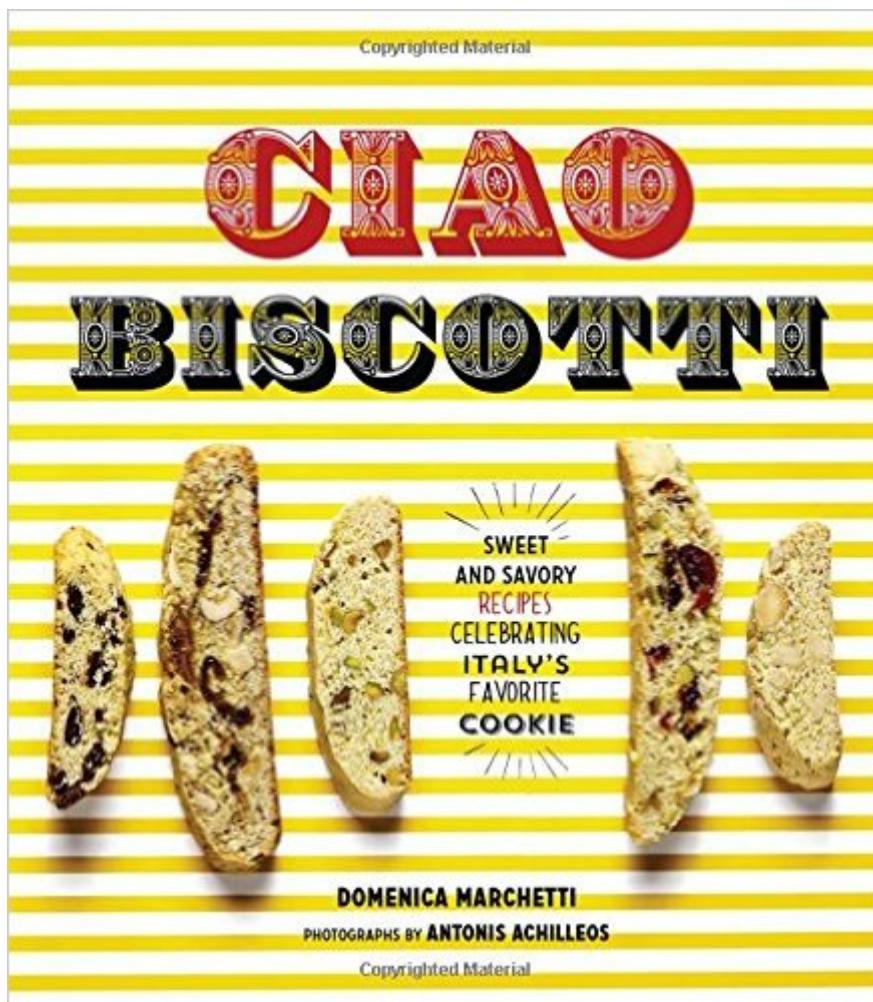


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Ciao Biscotti: Sweet And Savory Recipes For Celebrating Italy's Favorite Cookie



Synopsis

Ciao Biscotti is a collection of 44 authentic biscotti from Italian cooking expert Domenica Marchetti. Studded with nuts, adorned with chocolate, or dotted with dried fruit, biscotti, Italy's unique twice-baked cookies have a crunchy, toasty, enduring appeal. Perfect for dunking into coffee, tea, or Vin Santo, they're easy to make; and transform a simple bowl of ice cream or sorbet into a special dessert. With savory ingredients swapped for the sweet ones, biscotti are a delicious accent to a cheese platter. Nibble on traditional flavors such as Hazelnut or Anise, coffeehouse neo-classics like Christmas Cranberry-Pistachio, tempting new versions such as Browned Butter and Toblerone, or savory ones, including Mountain Gorgonzola and Walnut, and taste the perfection of a classic cookie. Ciao biscotti!

Book Information

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Customer Reviews

I must admit to being quite impressed. Tired of my day in and day out cookies (brownies and choc. chip) I wanted to try another favorite (biscotti)I do have another specialized Biscotti book, but this looked too good to pass up. My first biscotti baked was Orange and Pistachio (page 38) I decided to add mini chocolate chips and dried cherries to the mixture. I doubled the orange peel/zest. Beyond Yummy. My secret was to slice them, then rebake at 200 degree's for 45 minutes until very crispy. I let them cool in the oven overnightâ ¦ then dipped them in dark chocolate (tips). My family begged me for more. I am looking forward to trying many other recipes in this delightful book.

In Ciao Biscotti Domenica Marchetti takes biscotti and serves up sweet and savory variations. (I was

just asking for this type of cookbook! A specialized book on one topic that supports both sweet and savory recipes.) Domenica starts out with basic flavors almond, hazelnut and anise and branches out to fig, orange and pistachio, lemon and chocolate, browned butter and toblerone (going to get the ingredients for this one tomorrow), golden cornmeal with sultanas, fig and fennel, cardamom pecan, mountain gorgonzola and walnut, pepper jack and green peppercorn - and so many more. I have a friend who made the browned butter and toblerone biscotti today and said it was stellar. Domenica's cookbooks and recipes ever disappoint.

My family is a huge fan of biscotti. We adore Italian food, and biscotti is quintessential Italian. I, personally, don't have a huge sweet tooth, so was thrilled to see savory versions as well. Go with a classic almond or hazelnut, branch out with some chocolate-almond with pistachios, stracciatella, coconut-lime, cappuccino or even crispy pancetta, almond and aged asiago or cornmeal with rosemary and parmigiano! A few non-biscotti recipes are included as well such as hazelnut meringues and nutella sandwich cookies. *Ciao Biscotti* is a great cookbook for lovers of biscotti everywhere. Such a lovely variety of flavors and easy-to-read instructions combine with lovely photos to create a lovely little cookbook that I highly recommend. I received a copy of this book from Chronicle Books for my honest review. All thoughts and opinions are my own.

I have cooked from all of Domenica's published cookbooks and consistently her recipes are stellar in clarity and direction, terrific tasting, and ones I earmark to make again. *Ciao Biscotti* is no exception. In love with the Fig Biscotti, Chocolate-Almond with Pistachios, and next on my list are the Coconut-Lime biscotti because I love mixing it up with unexpected flavor combinations.

This book has so many nice recipes. From simple to more complex. Great instructions that anyone can follow. Including the index, it has 144 pages. Towards the front of the book, is a listing of equipment & ingredients that are needed to make all the recipes. I appreciate that the majority of this book are recipes.

Like other Biscotti books, this one contains many delicious recipes. Unlike other books, all of these recipes unabashedly incorporate using the modern convenience of a Stand Mixer! With the Stand Mixer, I can whip these cookies out quickly and easily, and everyone praises all the hard work I put into them. Love it!

I have more biscotti books than I need, but I could not resist another one. Thus far I have tried only two recipes, and both were a success. The Coconut-Lime version is a winner! If you are in the market for a biscotti book, this one should be high on your list.

What a delectable book! If you love to bake cookies but think biscotti are too much of a challenge, shed those inhibitions, and buy *Ciao Biscotti*. While biscotti look intimidating, Marchetti's recipes are really quite simple. A few key elements Marchetti shares have contributed to the success of several of these recipes in my own kitchen: 1. Recipes are conveyed in clear, concise language that help the home baker visualize the process. 2. Biscotti are forgiving when it comes to making substitutions. 3. Marchetti includes Metric and Imperial units for weight and measure. TIP: Regarding the third point above, add a kitchen scale to your order if you don't already have one. My favorites so far are the browned butter and Toblerone, green tea, pancetta, and coconut lime. Not only do adults love them, kids do, too. And the kids are always surprised when I tell them about the ingredients in the biscotti - after they try them. Recipes are great if you're baking for a crowd, too. This book is a great investment and opportunity to expand your culinary repertoire. Enjoy!

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