

UNCORK WITH KERITH

Bruliam

OK, HERE'S THE DEAL.

No, I'm not Italian, but I love Italian recipes and their rituals around food. This beloved, (semi-secret) Bruliam Wines biscotti recipe is inspired by the traditional Tuscan pairing of crunchy almond cantucci with Vin Santo. In Tuscany, hard, twice-baked, mini almond biscotti are dunked directly in Vin Santo with each bite. My recipe expands this sentiment, begging you to dip your crunchy, mocha flecked cookie right into that glass of zin. Do it now. Go ahead and dunk your biscotti into your glass of wine. It's unexpectedly delicious. Plus, nobody's watching, and we won't tell. Here at Bruliam Wines, we call this "Zin" Santo, "holy" zinfandel, as in "holy cow that's an unexpectedly delicious pairing."

cheers!



Kerith Overstreet
Bruliam Winemaker



THE ZINTILLATING BISCOTTI

*Paired with Bruliam Wines Rockpile Zinfandel,
Rockpile, Sonoma County, CA*

*Curious to try this wine at home? Click here to purchase
our introductory 3-pack, which includes the Rockpile Zinfandel*

WHAT YOU'LL NEED

- 3 oz. all-purpose white flour
- 4.7 oz. white whole wheat flour
- 1 cup sugar
- 1 tsp. baking powder
- ¼ tsp. salt
- 1 tsp. Vietnamese cinnamon*
- 1 tsp. apple pie or baking spice blend
- 1/2 tsp. ground cardamom
- ¼ tsp. ground star anise
- ¼ tsp. ground nutmeg
- 2 cups dark chocolate covered whole almonds
- 2 large eggs
- 1 large egg white
- ½ tsp. almond extract
- 1 tsp. vanilla extract
- ¼ cup turbinado sugar or coarse sparkling white sugar (optional for topping)

INSTRUCTIONS

- Preheat oven to 375°.
- Combine dry ingredients (all-purpose flour through aromatic spices) in a large bowl. Stir with wire whisk to combine.
- Place dark chocolate almonds in a one-gallon heavy-duty zip lock bag. Use a meat mallet to break down the whole almonds into pieces. Whack them hard enough that every whole almond is splintered but not so hard you have pulverized almond butter. The nuts should look like shards and slivers.
- Add almonds to the dry flour mixture.
- In a smaller bowl, lightly whisk together the eggs and flavored extracts.
- Combine flour/almond mixture and eggs in the bowl of a kitchen aid-style stand mixer fitted with the paddle attachment. Combine on lowest power until dough comes together. This takes a minute or two. Even combined, the dough will be stiff and a little crumbly. Be sure to incorporate the dryer bits at the bottom of the mixing bowl. This is a hard recipe to make without a stand mixer since the dough is stiff.
- Divide the dough in half. With your hands, gently roll the first portion into a 6-7 inch long roll. Place on a jellyroll pan covered with parchment paper. Pat down with your hands to flatten each log to about 3/4-inch thickness and 10 inches long. Repeat this process with the second log of dough.



INSTRUCTIONS (CONTINUED)

- Sprinkle each log generously with coarse sugar.
- Bake at 375° in the center rack for 28 minutes.
- Remove pan from the oven, but DO NOT turn off the oven. Cool cookies for 5-10 minutes. Gently transfer the first cookie log to a flexible plastic cutting board. Sometimes you can even slide the cutting board right under the cookie. Using a sharp (but not serrated) knife, cut each log crosswise into 1/2 to 3/4-inch thick diagonal, biscotti-shaped slices. This should yield 14-16 useable slices. Don't bother to double bake the dinky end pieces. Just pop those into your mouth to make up for the energy expended whacking the almonds. Carefully replace the remaining cookies on the original baking sheet. Stand slices upright, without allowing cookies to touch. This ensures proper baking. Repeat with the second log.
- Bake sliced cookies for an additional 15 minutes.
- Remove cookie sheet from oven and allow cookies to cool on the pan. They will harden as they cool. Cool completely on a wire rack.



TALK ABOUT THE PERFECT WAY TO UNWIND...

During busy school night dinners, my husband and I try to reserve half a glass of wine to savor together once the kids are in bed. These super crunchy and not-too-sweet biscotti are perfect for dunking and relishing those final sips of evening vino. The biscotti are equally delightful in your morning coffee or enjoyed with afternoon tea. But something about the crunchy cookie and crumbled chocolate bits pairs beautifully with our dense, expressive Rockpile Zinfandel. The ripe berry flavors and mocha notes of the wine simply soar alongside my humble biscotti. It's an unexpected but winning combination. (But then again, anything tastes great after the kids are in bed...).

LASTLY...

These biscotti also make a beautiful hostess gift, packaged in a cellophane bag with a simple ribbon or raffia closure. I have wooed many a restaurateur and vineyard manager with a bag of these babies. As winemaker/owner of the smallest winery you've never heard of, I'm constantly cultivating fun, creative ways to share my wines. Over the years, I've learned that nobody turns down a bag of homemade cookies, especially shiny, sugary ones.

Rockpile is small and unique AVA perched above Lake Sonoma. Only 16 miles east of the Pacific, the vineyard sits at about 900 feet elevation, above the fog line. Down at the valley floor, the lake creates an inversion layer that sucks down the fog, leaving the vineyard breezy and dry. The soil is rocky, sparse, and inhospitable. This terroir makes for intensely flavored gapes with loads of zintastic personality.

[Don't forget, our limited-time introductory bundle is available now and includes our Rockpile Zinfandel.](#) Remember to send me your dunked biscotti photo (just reply back to my email!)

**Resources:*

All spices available from Penzeys

Turbinado sugar is on the baking aisle of the market

Sparkling sugar available from King Arthur Baking Company