

Lemon Rosemary Biscotti

By Rosemary Capdevielle

Makes 30 biscotti

I love *biscotti* in any form! They last for a long time and are great for dipping in your favorite drink. The rosemary and lemon zest gives a refreshing flavor to this version of biscotti. I like to serve them with a dessert liquor such as *Limoncello* or *Vin Santo*.



Lemon Rosemary Biscotti

Ingredients:

2 cups all-purpose flour

1 cup sugar

1 teaspoon baking soda

Pinch salt

1 egg

2 egg yolks

¼ cup plus 1 tablespoon
extra-virgin olive oil

1 teaspoon vanilla

1 tablespoon lemon zest,
freshly grated

2 tablespoon fresh
rosemary, finely chopped

Sugar for decorating

Preheat the oven to 350° F. Line a sheet pan with parchment paper. In the bowl of an electric mixer, fitted with a paddle attachment, blend the flour, the sugar, the baking soda and the salt. In a small bowl, whisk together the

whole egg, the yolks, the olive oil, the vanilla, the rosemary and the zest.

Add the egg mixture to the flour mixture, beating everything together until combined.

Divide the dough in half. Form each piece of dough into a log (approximately 2-inches wide and 12-inches long). Arrange the logs at least 3- inches apart on the sheet pan as they will expand in the oven. Brush the logs with water and sprinkle them with sugar. Bake the logs in the middle of the oven for 30 minutes. Let them cool for 10 minutes.

On a cutting board, cut the logs crosswise on the diagonal into ½-inch thick slices. Arrange the biscotti, cut sides down, on the baking sheet and bake them for 10 minutes on each side. Transfer the biscotti to racks to cool and store them in airtight containers.

Capresa Cake - Chocolate Almond Cake from Capri

By Rosemary Capdevielle

Makes one (9-inch) cake, about 12 servings

This is a traditional almond chocolate cake from Capri. The original recipe calls for 6 ounces of butter. I substitute the butter amount with 4.5 ounces of extra virgin olive oil and 1.5 ounces of coffee for flavor.



Capresa Cake Ingredients:

4.5 ounces extra-virgin olive oil

8 ounces bittersweet chocolate

1.5 ounces espresso coffee

1 ¼ cup sugar

6 large eggs

1 ½ cups (about 5-6 ounces) ground almonds

1 tablespoon cocoa powder

Cocoa powder, for finishing

Set rack in the middle of oven and preheat to 350° F. Oil a 9-inch round cake pan and line with a disk of parchment paper. Set a large heatproof bowl over a pan of simmering water to create a double boiler. Put the chocolate into the bowl to melt, whisking occasionally. Add olive oil and coffee. Mix to combine. Let it cool. In the bowl of an electric mixer fitted with the paddle attachment, beat together the eggs and the sugar until light and creamy, about 5 minutes.

Stop the mixer and add the chocolate mixture beating again until the mixture is smooth. Turn the mixer off and use a large rubber spatula to stir in the almonds and cocoa powder.

Scrape the batter into the prepared pan and smooth the top. Bake the cake until it is firm, about 35-40 minutes, or until an inserted toothpick or knife comes out clean. Let it cool before removing the cake from the pan.

Invert the cake to a rack and remove the pan. If the cake sinks slightly in the center as it cools, trim away the sides before inverting the cake to a platter. Dust the cake with cocoa powder before serving.