Cranberry Cocoa Nib Biscotti with Cambazola & Rosemary Butter Pecans

For the Pecans

2 tbsp. butter, melted
1 tbsp. Worcestershire Sauce
1 tsp. onion powder
1 tsp. garlic salt
2 tbsp. brown sugar
½ tsp. freshly ground black pepper
1/8 tsp. cayenne
1 tbsp. finely chopped fresh rosemary, divided
1 tsp. (more or less) Fleur de Sel sea salt
2 cups pecan halves

Preheat the oven to 325° Fahrenheit.

In a small mixing bowl, combine the melted butter, Worcestershire sauce, onion powder, garlic salt, brown sugar, black pepper, and cayenne plus 1 teaspoon of the minced rosemary. Add the pecans and toss to coat. Line a baking sheet with foil and spread the nuts evenly on the foil. Bake for 45 minutes, stirring every 15 minutes.

Remove from the oven, sprinkle the remaining 2 teaspoon rosemary and a little Fleur de Sel over the nuts and toss to coat evenly, making sure all the nuts are separate from each other. Set aside to cool, then store in an airtight container.

For the Biscotti

¾ cup butter
½ cup sugar
2 eggs
grated peel of 1 orange
2 ½ cup flour
½ tsp. salt
½ tsp. freshly ground black pepper
1 ½ tsp. baking powder
1 ½ tsp. anise seed
½ cup full bodied red wine
1 cup sweetened dried cranberries
½ cup cocoa nibs (if you have trouble finding them, you can substitute chopped bitter chocolate, or simply leave them out)

Copyright © 2022 – woodhousechocolate.com

1 egg for egg wash

Preheat the oven to 325º Fahrenheit. In a stand mixer, or by hand, cream the butter and sugar. Add the 2 eggs, one at a time. Combine the dry ingredients in a separate bowl, then add to the butter mixture alternately with the wine. Add the cranberries and cocoa nibs and mix until evenly combined. Turn out onto a floured surface and divide into two pieces. Roll each piece into a 12' long log about 2" in diameter. Place on a baking sheet lined with parchment paper if you have it, otherwise foil will do (or Silpat).

Make an egg wash by adding 1 tbsp. water to 1 egg and beat until frothy. With a pastry brush, brush the egg wash evenly over each log. Bake for one hour. The logs will have flattened out considerably. Remove from oven, let sit about 10 minutes, then cut each log in half down the center, then slice into ¼" slices.

Place slices flat onto a baking sheet and put back in the oven for 15 minutes to crisp them up (be aware, however, that they only become crisp upon cooling, so don't expect them to feel crunchy directly out of the oven). Let cool completely, then store in an airtight container.

To Finish

1 lb. Cambazola cheese (this is a triple-cream blue cheese that is widely available. Also, it is very mild, so those who do not like blue cheese typically like this one. If you really don't want to test it, you could use brie, or goat cheese, or even cream cheese if you want to take mild to an extreme.)

To serve, simply place the biscotti on a serving platter, add a piece of Cambazola that has been sliced to fit perfectly on the biscotti and top with a pecan.

Copyright © 2022 – woodhousechocolate.com