

Dry hazelnut biscuits (Desserts)



Preparation

Prepare all the ingredients. Finely grate the zest of a lemon. Break the eggs into a large bowl, add the caster sugar and olive oil and mix. Stir in the baking powder and lemon zest. Roughly chop the toasted hazelnuts, leaving some whole. Combine the nuts with egg mixture. Gradually add the flour. Mix well and knead the dough until you have smooth and soft consistency. With your hands, form the dough into loaves a few cm wide and 10-15 cm long and place on baking paper. Bake for about 20 minutes at 180 °C until lightly browned. Make vertical slices about 2cm thick whilst the 'tozzetti' are still hot and put them back in the oven to crisp them up slightly – just for a few minutes. Serve the 'tozzetti' once cooled, accompanied by a glass of vin santo.

Tips

If the dough is too hard you could possibly add a little milk or liqueur to taste. The oil gives a lightness to the dough.

Trivia

The 'Tozzetti' of Viterbo are prepared both by ordinary families and in the local workshops and bakeries of Viterbo, to be shipped around the world where they are always greatly sought after.

Information

Preparation 20 minutes

Total Time 15 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Plain flour 1000 grams

Oil 200 grams

Eggs 6 units

Sugar 600 grams

Hazelnuts 600 grams (Peeled)

Yeast (15g baking powder)

Lemon