

Biscotti

*The short side of the biscotti is always dipped in the coating. In order to identify the biscotti, the point is left uncoated and if it is striped, it is always done in a criss-cross pattern.

- Dip short side in coating up to within $\frac{1}{2}$ inch of the tip, leaving the tip uncoated, shake and lightly scrape excess coating.
- Sprinkle with nuts, etc., as needed.
- After coating starts to harden, stripe with stripe bottle in criss-cross pattern, as needed.