

Biscotti

*The wide 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 crisscross pattern.

1. Dip wide side in coating up to within $\frac{1}{2}$ inch of the tip, leaving the tip uncoated, shake and lightly scrape excess coating.
2. Sprinkle with nuts or coconut, if required.
3. After coating starts to harden, stripe with appropriate compound using stripe bottle in crisscross pattern.