

PISTACHIO AND SOUR CHERRY CANTUCCINI





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500g plain flour
¼ cup rye flour
1½ tsp baking powder
200g pistachio kernels
200g dried sour cherries

4 eggs
2 Tbsp Amaretto liqueur
2 tsp natural vanilla extract
1 tsp orange bitters

1 Preheat oven to 170°C. Sift the flours and baking powders into a large bowl, then stir in the pistachios and cherries. Combine the eggs, Amaretto, vanilla and bitters in a second bowl, whisk well, then add to the flour mixture and beat until a dough forms.

2 Roll the dough into a 30cm log, then arrange on a lined oven tray and flatten slightly. Bake for 30 minutes, until golden. Cool on a wire rack, wrap in cling film, then refrigerate overnight.

3 Slice 1cm thick, arrange on wire racks set over oven trays, then bake at 100°C for 1 hour, until completely dry.