

Pistachio Rose Biscotti

Prep Time: 20 minutes

Cook Time: 45 minutes

2 1/2 C all-purpose flour

1 C sugar

1/2 C unsalted butter, softened

2 lg eggs

1/4 C brewed Summer Rose tea, cooled

1 t baking powder

1/2 t salt

1 C shelled pistachios, chopped

1 t rose water

Prepare the dough: Preheat the oven to 350°F. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time, then stir in the brewed tea and rose water.

Combine the dry ingredients: In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined. Fold in the chopped pistachios.

Shape and bake: Divide the dough in half and shape each half into a log about 12 inches long and 2 inches wide. Place the logs on a parchment-lined baking sheet and bake for 25-30 minutes, or until golden brown.

Slice and bake again: Remove from the oven and let cool for 10 minutes. Using a serrated knife, slice the logs diagonally into 1/2-inch-thick slices. Place the slices cut side down on the baking sheet and bake for an additional 10-15 minutes, or until crisp and golden.

Cool and serve: Let the biscotti cool completely on a wire rack before serving. Enjoy with a cup of tea or coffee.

Homemade Rose Water

Prep Time: 10 minutes

Steep Time: 1 hour

Cook Time: 20 minutes

2 C fresh rose petals (preferably organic)

5 C distilled water

Simmering Method: Add the rose petals to a large saucepan and pour the distilled water over the top. Place the saucepan over high heat and bring the mixture to a boil. Once boiling, reduce the heat to low and simmer uncovered for 20 minutes. Turn off the heat and let the mixture steep for 1 hour.

Strain the rose water: After steeping, strain the rose water through a fine mesh sieve or cheesecloth to remove the petals. Transfer the rose water to a clean, airtight container and store it in the refrigerator for up to 1 week.