

Hazelnut Biscoti

Ingredients	Gram	Baker's %
Unsalted butter	139	35
Pea protein concentrate	35	8.8
Water at 75°C	104	26
Vanilla extract	8.8	2.2
Sugar	256	65
Hazelnut spread	100	25
All purpose flour	394	100
Baking powder	10	2.5
Fine salt	3.5	0.9
Almonds	160	41
Chopped semi sweet chocolate	85	22

Procedure:

1. Cook butter until browned.
2. Mix pea protein concentrate with water and pure vanilla extract.
3. Add sugar, butter, and hazelnut spread to the pea mixture.
4. Mix dry ingredients to wet until absorbed. Fold in almond and chocolate pieces.
5. Shape the dough to logs.
6. Bake approximately 25 minutes at 350°F.
7. Cut to ½ inch thick and bake 2 sides for 5 minutes each.

Nutrition Facts

Serving Size (35g)	
Servings Per Container	
Amount Per Serving	
Calories 140	Calories from Fat 60
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 70mg	3%
Total Carbohydrate 19g	6%
Dietary Fiber 1g	4%
Sugars 10g	
Protein 3g	
Vitamin A 2%	• Vitamin C 0%
Calcium 2%	• Iron 4%
*Percent Daily Values are based on a diet of 2,000 calories per day. Your daily values may be higher or lower depending on your calorie needs.	
Calories	2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



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