

Hand-Made Biscotti From Sonoma



Bonnie Tempesta is no stranger to making biscotti.

After all, you might recognize her surname from the La Tempesta biscotti company she started in the 1980s, then sold in 1997, but not before it became the largest biscotti bakery in the United States.

You just can't keep a woman away from biscotti for long, though, especially one with a Tuscan heritage.

Tempesta is back making the twice-baked Italian cookies for her new company, **Boncora** in Sonoma.

The name is a mashup of "Bonnie" and "*ancora*," which means "encore" in Italian.

Recently, I had a chance to try samples of her new biscotti, crafted from a different recipe than used in her original company.

Boncora biscotti are available in two flavors: Classic Almond and Chocolate Dipped.

These are dainty, delicate biscotti. They're smaller and not as dense as more Americanized versions of biscotti. These are crackly crisp and practically shatter when you bite into them.

They are filled with big roasted almond halves. The chocolate-dipped ones make use of **Guittard** semi-sweet and milk chocolates. They're so addicting, I had to stop myself from inhaling the entire container.

The cookies contain a blend of white and spelt flours, which Tempesta, says lends them a richer taste and more rustic texture. They are hand made to order, too.

One serving (about three cookies) weighs in at 130 calories for the almond variety and 140 for the chocolate-dipped version.

Five percent of every sale benefits two causes near and dear to Tempesta: **Pets Lifeline Sonoma**, a nonprofit that feeds and rehabilitates homeless dogs and cats; and **Share Our Strength**, a non-profit dedicated to ending childhood hunger in the United States.

The cookies will be available online starting Sept. 24. An 8-ounce package is \$13.50 for the almond variety; \$14.50 for the chocolate-dipped.