

Q. I had the good fortune to dine at Franco's by the Sea, in Provincetown, Massachusetts, and discovered that the food served there is divine. The breads were exceptional, particularly the crisp, peppery *biscotti*. I wonder if Franco's would send along the recipe; I know your readers would love it.

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A. The demand for Franco's *biscotti* has been so great that the restaurant now not only automatically brings them to every table but sells them to departing patrons, too. Franco Palumbo, the chef/proprietor, recommends serving the biscuits with a spread made of cream cheese, scallion, and black caviar.

*Biscotti di Vino Franco's by the Sea* ☉  
(Red-Wine Biscuits)

2½ cups all-purpose flour  
⅓ cup sugar  
1 teaspoon salt  
1½ teaspoons freshly ground pepper  
1½ teaspoons double-acting baking powder  
½ cup dry red wine  
½ cup vegetable oil

In a food processor blend together the flour, the sugar, the salt, the pepper, and the baking powder, add the wine and the oil, and blend the mixture until it just forms a dough. Divide the dough into 24 pieces, roll each piece into a 3-inch-long log, and press the ends of each log together to form a ring. Arrange the rings of dough 1½ inches apart on ungreased baking sheets and bake them in batches in the middle of a preheated 350° F. oven for 20 to 30 minutes, or until the bottoms are golden. Transfer the *biscotti* to a rack and let them cool for 5 minutes. Makes 24 *biscotti*. ♦