Parmesan Black Pepper Biscotti

1½ Tablespoons whole black peppercorns

4 cups all-purpose flour

2 teaspoons baking powder

2 teaspoons salt

2 1/4 cups grated Parmigiano-Reggiano

1½ sticks cold unsalted butter, cut into ½-inch cubes

4 large eggs

1 cup whole milk

Pulse peppercorns in spice grinder until coarsely ground.

Whisk together flour, baking powder, salt, 2 cups cheese and 1 T. pepper.

Cut in butter until mixture resembles cornmeal.

Whisk together 3 eggs and milk.

Stir into dry ingredients.

Shape into two 12" logs with hands.

Place logs on silpat lined baking sheets.

Whisk remaining egg.

Brush egg over tops of logs.

Sprinkle with 1/4 c. cheese and 1/2 Tablespoon pepper.

Bake 30 minutes at 350. Cool 10 minutes.

Reduce oven temperature to 300.

Slice into 1/2" slices.

Lay slices on baking sheet.  Bake an additional 20 minutes on each side.