

**Miele**

# Hazelnut and fig panforte

By Miele

**20 minutes**

**45 minutes**

**approximately 80 slices**

Serves



## INGREDIENTS

180 g (½ cup) honey  
220 g (1 cup firmly packed) brown sugar  
Pinch ground nutmeg  
1½ tsp ground cinnamon  
1 tsp ground coriander  
1 tsp ground ginger  
2½ tbsp plain flour  
100 g dried apricots, sliced  
100 g mixed peel  
100 g walnuts, roughly chopped  
150 g dried figs, roughly chopped  
100 g skinless hazelnuts  
100 g slivered almonds  
185 g (1 ½ cups) almond meal  
Butter, to grease pan  
Icing sugar, to decorate

## **METHOD**

1. Grease and line a 15 cm x 30 cm rectangle baking tin.
2. Melt the honey and sugar in a saucepan on medium heat, induction Setting 4, until sugar has dissolved.
3. Bring the mixture to a boil on medium-high heat, induction setting 7, then stir in nutmeg, coriander, ginger and 1 teaspoon of the cinnamon and 2 tablespoons of the flour.
4. Remove from the heat and stir in all dried fruit and nuts in two batches to make it easier to mix through. Mixture will be stiff.
5. Press mixture evenly into the tin using the back of a spoon that has been run under hot water. This will give a smooth finish.
6. In a bowl, mix remaining cinnamon and flour together and then dust over panforte mixture.
7. Place the baking tin on shelf level 2 and bake at 140°C for 40 minutes. Mixture will rise slightly.
8. Brush off excess flour mixture and cool completely in the tin (do not over bake, it will seem soft when you take it out of the oven, but will firm up as it cools).
9. Slice panforte into 1cm thick slices width ways and then cut each slice into thirds.

## **HINTS AND TIPS**

- Keeps refrigerated for up to 2 weeks.