



Miele

Hazelnut and fig panforte

By Miele

20 minutes

45 minutes

approximately 80 slices

Serves

INGREDIENTS

180 g ($\frac{1}{2}$ cup) honey
220 g (1 cup firmly packed) brown sugar
Pinch ground nutmeg
 $1\frac{1}{2}$ tsp ground cinnamon
1 tsp ground coriander
1 tsp ground ginger
 $2\frac{1}{2}$ 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 ($1\frac{1}{2}$ 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.