Macadamia, Cranberry and Wattleseed Panforte

DIFFICULTY: EASY

PREPARATION TIME: 25 MINUTES

COOKING TIME: 65 MINUTES

SERVES: 15

Ingredients

1 cup macadamias, halved

1/2 cup pistachio nuts

1/2 cup blanched almonds

1 cup honey

3/4 cup castor sugar

120g dark chocolate, chopped

1 1/2 cups plain flour, sifted

1/4 cup cocoa, sifted

2 tsps Gewürzhaus Wattleseed

1 cup dried cranberries

1/2 cup dried figs, chopped

Method

Preheat oven on CircoTherm® to 160°C.

Place the nuts onto an oven tray and bake for 12-15 minutes until lightly golden and toasted. Cool. Reduce the oven to 140°C.

In a saucepan combine the honey, sugar and chocolate and stir over a medium heat Induction setting 5 until the chocolate has melted and the sugar has dissolved.

Sift the dry ingredients into a mixing bowl then toss through the nuts and fruit, pour in the chocolate mixture and stir until well combined. The mixture will be quiet stiff and tacky. Spoon the mixture into a greased and fully lined 23cm round cake pan.

Bake for 40-45 minutes until firm. Allow to cool thoroughly before removing from the pan. Cut into fine slivers to serve.

Notes

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