

# Panforte My Way

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I find that the panforte's flavor and texture improve after a day's rest. To make neat wedges, rinse the knife with hot water between cuts. Adapted from *The Cheese Course* by Janet Fletcher (Chronicle Books).

## Ingredients

- 1 cup hazelnuts
- 1 cup unskinned almonds
- 2/3 cup sifted unbleached all-purpose flour
- 2 tablespoon sifted unsweetened cocoa
- 2 teaspoons aniseed, lightly crushed in a mortar or spice grinder
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- Grated zest of 1 orange
- 8 ounces dried figs, thinly sliced (about 1-1/2 cups)
- 2/3 cup sugar
- 2/3 cup honey



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## Directions

Preheat the oven to 350°F. Toast the hazelnuts and almonds (together, if you like) on a rimmed baking sheet until fragrant and lightly colored inside, about 15 minutes. Let cool, then chop very coarsely. Reduce the oven temperature to 300°F.

Butter the bottom and sides of a 9-inch tart pan with a removable bottom or a 9-inch cake pan. Line the bottom with parchment paper and butter the parchment.

In a large bowl, whisk together the flour, cocoa, aniseed, cinnamon, cloves and orange zest. Add the nuts and figs and stir to coat.

In a small saucepan, heat the sugar and honey over low heat, stirring until the sugar dissolves. Raise the heat to medium and cook without stirring until the mixture reaches 245°F on a candy thermometer, 2 to 3 minutes. Immediately pour over the nut mixture. Working quickly, stir until all the dry ingredients are coated; the mixture will be very stiff. Transfer to the prepared pan, spreading it evenly with a wooden spoon dipped in cold water.

Bake for 40 minutes. The panforte will still be tacky on top. Cool completely on a rack, then remove from the pan and remove the parchment paper.

**Slice into 16 to 20 thin wedges.**