



## Aged Care

### *Festive Recipe*

## Fig and Hazelnut Panforte

by Chef Jason Roberts

This is not only delicious to eat, but the perfect treat to share. It's something that you can make a couple of months ahead of time and will keep well in the refrigerator.

### Ingredients

Makes 4.6kg, 110 x 40gm portions

1kg raw almonds

450gms hazelnuts

1kg diced dried fig

zest of 3 oranges

35gm powdered ginger

30gm powdered cinnamon

40gms black pepper

2 whole nutmeg (grated)

330gms gluten free plain flour

130gms cocoa

600gms sugar

735gms honey

**Warringah Place**

RETIREMENT VILLAGE | COLLAROY



**salvos**  
STORES



## Method

350gm dark chocolate melted over a double boiler

Dry roast nuts in oven set at 150C for 35 minutes (approximately)

Once roasted, skin the hazelnuts by placing into a clean kitchen towel, bringing the ends together and rubbing the hazelnuts over your hand to loosen and removing the roasted skin

Cook honey and sugar till you reach 115°C  
on a candy or digital thermometer

Mix all remaining ingredients into the hot honey syrup,  
being sure that all ingredients are well combined

Lay mixture into a large, lined baking tray, roughly 29 x 35 x 5cm.

You could also split between 2 smaller trays

Bake in oven at 155°C for 30 – 35 minutes

Remove and dust heavily with icing sugar, allow to cool for  
a good 6 hours before inverting onto a chopping board,  
dusting with more icing sugar and portioning.

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