

Chocolate Panforte

Preparation :
20 minutes

Cooking time :
55 minutes

Difficulty :
Easy



SERVES 4



INGREDIENTS

- 3/4 cup (175 ml) each of whole shelled hazelnuts and almonds
- 1 teaspoon (5 ml) of ground cinammon
- 1/2 teaspoon of each of the following spices : clove, coriander, nutmeg, pepper
- 1/4 cup (50 ml) of softened butter
- 110 g of flour
- 110 g of honey
- 150 g of sugar
- 150 g of chocolate

PREPARATION

Place the hazelnuts and almonds on a baking tray. Put in the oven at 180°C until the nuts are lightly toasted and give off a perfume.

Wrap the nuts in a cloth and rub to remove as much skin as possible.

Chop coarsely. In a large bowl, mix the chopped nuts, the spices and the flour. Add the honey, butter and sugar. Pour into a saucpan and cook over a gentle heat for 5 minutes.

Remove from the heat and mix in the chocolate.

Pour into a baking tin lined with greaseproof paper.

Cook in the oven for 45 minutes at 180°C (Mark 6).

When completely cool, remove from the mould, slice and serve.



Almonds are the fruit of the almond tree and mostly come from Spain.