INGREDIENTS
1 oz unsalted butter, plus extra to grease
4 oz dried figs
1 orange, thin peel only, no pith
7 oz sugar, divided
5 oz honey
5 oz whole almonds, skin-on, unsalted
or 5 oz blanched almonds, unsalted
3 oz hazelnuts, roasted, unsalted
3 oz pistachios, roasted, unsalted
2.5 oz all-purpose flour
1 oz cocoa powder
¼ tsp ground cloves
¼ tsp ground nutmeg
¼ tsp ground cinnamon
¼ tsp ground white pepper
confectioners sugar, to dust

PREPARATION
1. Preheat oven to 350°F. Grease and line a round cake pan (8 in.) and set aside.
2. Place dried figs, orange peel and 1 oz of sugar into mixing bowl and chop 10 sec/speed 7. Transfer to a bowl and set aside.
3. Place 6 oz sugar, honey and 1 oz butter into mixing bowl and cook 10 min/200°F/speed 1.
4. Add almonds, hazelnuts, pistachios, flour, cocoa powder, cloves, nutmeg, cinnamon, white pepper and reserved fig mixture and mix 30 sec/反转/speed 0.5. Scrape down sides of mixing bowl with spatula and mix a further 15 sec/反转/speed 0.5.
5. Spoon mixture into prepared pan and with wet hands, press down until flattened. Bake for 35 minutes (350°F).
6. Allow Panforte to cool in pan for 30 minutes. Invert onto a cake plate and allow to cool completely. Once cooled, dust with confectioners sugar and serve or package for gift giving.

TIP
- To roast and remove skins from hazelnuts: place hazelnuts on a baking sheet and roast for 10-15 minutes (350°F) or until lightly browned and skins blister. Wrap hot roasted nuts in a kitchen towel and let steam 1 minute. Transfer nuts to a paper towel and rub nuts to loosen and remove skin. Allow to cool before using.
- Wrap Panforte in grease-proof paper and place into a gift box as a festive gift for family and friends.