

# Panforte di Sienna ; fruit and spice cake

## Recipe for 4 portions

### Description

Panforte, originally from Siena, means strong bread thanks to the presence of spices.

### Note

Panforte can be kept for several weeks at room temperature, well wrapped in cling film.

### Ingredients

#### Panforte

- 50 Gr Hazelnuts
- 75 Gr Almonds
- 50 Gr Lemon peel
- 50 Gr Candied orange peel
- 75 Gr Sugar
- 50 Gr Honey
- 1 Tsp Cinnamon powder
- 1 Pinch(es) Nutmeg
- 1 Pinch(es) Ground cloves
- 1 Pinch(es) Freshly ground black pepper
- 1 Pinch(es) Ground coriander
- 25 Gr Flour
  
- Vegetable oil

#### Garnish

- 1 Tbsp Icing sugar
- Vegetable oil

### Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **350 F°**
- Resting time **30 mins**

#### Preparation

In the oven, roast the almonds and hazelnuts for 8 minutes. Rub them with your hands to remove some skin.

Dice the candied fruit.

Mix the spices into the flour.

Oil 4 small round molds (muffin).

#### Cooking

Heat the honey and sugar over low heat until boiling, you need to reach 120°C.

Pour the syrup over the dried and candied fruits, add the flour. Mix so that the mixture does not harden and becomes more or less homogeneous.

Separate the mixture into your molds and place in the oven for 25 minutes.

Leave to cool, unmold and then dust with icing sugar.

**Bon appétit!**