

MIRCHI PANPEPATO

This recipe is based on a traditional Italian Christmas treat from Siena which dates back to medieval times. Panpepato translates as 'peppered bread' due to the liberal use of pepper, but here in place of the traditional black pepper, we're using **MIRCHI BLEND** for a rich, spicy dessert which is a perfect after dinner treat alongside a cup of strong coffee.

Prep
15 mins

Cook
30 mins

Heat


Serves
12 slices

30g **butter**

200g mixture of **nuts** (eg
blanched hazelnuts, almonds or

walnuts) - roughly chopped

100g soft dried **figs** - finely
chopped

100g **dark chocolate** - finely
chopped

200g **honey**

50g plain **flour**

Icing sugar to dust (optional)

1-2 tsp



MIRCHI BLEND

2 tsp



METHI BLEND

1

Preheat the oven to 150°C/gas mark 2

2

Grease then line a 20cm round cake tin with baking parchment

3

In a large bowl mix the nuts with the figs, chocolate, flour, 1-2 tsp **MIRCHI BLEND**, 2 tsp **METHI BLEND** and ¼ tsp salt until fully combined

4

In a small saucepan heat the honey with the butter for 2 minutes or until the honey has just started to boil and the butter has melted

5

Mix the hot honey mixture with the dry ingredients until fully combined then spoon the mixture into the lined tin, smoothing the top and pressing it down firmly. Bake for 15-20 minutes, or until firm on top and when you insert a sharp knife it comes out clean. Allow to cool

6

Dust the panpeperoncino with icing sugar (if using) and an extra pinch of **MIRCHI BLEND**, then cut into 12 slices

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GOES GREAT WITH...

A cup of coffee!

EXTRAS
#31

ALSO WORKS A TREAT WITH...

- A few glacé cherries and mixed peel in place of the figs

RAISE YOUR GAME BY...

Adding a single shot of espresso to the mixture



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