

SEASONAL BLEND: PANPEPATO



MAKE THIS AGAIN!

SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

3 tsp mixed spice and ¼ tsp each of chilli powder and ground black pepper

Discover more about the Spicery larder at thespicery.com/larder

PANPEPATO

Panpepato is a traditional Italian dessert eaten at Christmas, in which nuts and dried fruit are mixed with honey, chocolate and plenty of spices then baked until set. The name translates as 'peppered bread', and its origins can be traced back to the Tuscan city of Siena in the Middle Ages. Cut the panpepato into thin slices and serve with a cup of coffee after dinner, or wrap in decorative paper to give as a Christmas gift - it's sure to be a hit with anyone who's a fan of spicy chocolate!

Prep

10 mins

Cook

25 mins

Heat



Makes

Approx. 24
slices

- 30g **butter**
- 200g **honey**
- 100g **dark chocolate** - finely chopped or grated
- 100g **dried fruit** (eg **raisins**, **dates**, **cranberries** etc) - cut into small pieces if large
- 200g **mixed nuts** (any type)
- 50g **plain flour**
- 1 shot of **espresso** or 1 tsp **instant coffee** dissolved in 1 tbsp hot water (optional)
- **Icing sugar** to dust (optional)

(1 portion of
PANPEPATO BLEND = 2 tbsp)
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by $\frac{1}{2}$ or it will be too spicy!

- 1 Preheat the oven to 150°C/gas mark 2
- 2 Mix the chocolate with the dried fruit, nuts, **PANPEPATO BLEND** and a pinch of salt
- 3 Heat the butter with the honey in the microwave or a small pan for 30 seconds or until the butter has melted
- 4 Pour the warm honey butter into the dried fruit mixture then stir until the chocolate has melted
- 5 Add the flour and coffee (if using) and stir until fully incorporated
- 6 Spoon 4 dollops of the mixture onto a baking parchment lined tray, leaving a little space around the edges of each one. Flatten the tops slightly to help cook evenly
- 7 Bake for 20 minutes or until the tops are just firm to the touch (don't be tempted to overcook as the cakes will continue to cook as they cool)
- 8 Allow to cool completely before moving, then dust the tops very generously with icing sugar (if using). Cut into thin slices to serve (these will keep for several weeks in an airtight container)