

# FIG SALAMI

*This excellent Christmas sweetmeat, rather like panforte, is a tradition of the Marche region of Italy. This recipe makes lots, so you can give some away as presents; it used to be given to children at Epiphany. Like all good Christmas cakes and puddings, it needs to mature, so make it a month beforehand.*

## **Ingredients**

2kg dried figs, minced in a food processor  
200g walnuts, roughly chopped  
200g almonds, roughly chopped  
200g bitter chocolate, finely chopped  
75g dates, roughly chopped  
75g dried apricots, roughly chopped  
150g candied peel, finely chopped  
100g whole pistachios, shelled  
50ml brandy  
150ml total of liqueurs\*  
1 tbsp vanilla essence  
2 tsp ground cinnamon  
Icing sugar, for dusting  
Rice paper

*\* Whatever you fancy or have hanging around will do, though aniseed flavoured liqueurs are traditional*

Put all the ingredients into a large bowl and mix thoroughly. Divide into five portions, and then dust a preparation board and your hands with the icing sugar. Roll the portions into sausages approx. 5cm x 28cm, and wrap in the rice paper, leaving enough overlap to twist and seal the ends. Wrap again in foil to seal them and leave in the fridge to mature. When cold, they can be sliced quite thinly with a sharp knife for serving.

*IPA Bulletin, Volume 22 No. 4, November 2005*