Torrone

1 If you choose to go with the wafer papers, you first want to arrange several of them to evenly cover the bottom of a deep baking tray or baking dish (lined with parchment paper first). Roast almonds and hazelnuts (not the pistachios) in the preheated oven (200°C/390°F) for about 6 minutes or until they've become golden brown. Gather hazelnuts in a clean dish towel and rub to remove husks.

2 Add honey to pan and bring to a boil. Use a candy thermometer to control a steady heat of 115°C (240°F) until the honey starts to foam slightly.

3 Meanwhile beat egg whites. Continue to whip the egg whites and slowly add the honey, blend well for about 6 minutes, or until the mass sets. Then stirr in the vanilla seeds (I chose to use real vanilla as opposed to the vanilla aroma as the recipe suggests).

4 Dissolve sugar and syrup in 2 tablespoons of water in a pot over medium to high heat and gradually bring to a boil. Use your candy thermometer again to ensure a maximum temperature of 148°C (300°F), the sugar should not take on any color. Then remove pot from stove, wait a few seconds until it stopped bubbling and add syrup to the honey- egg- white mass while constantly stirring. Continue to stirr until the mass becomes thick and satiny.

5 Blend in the nuts and distribute evenly across the baking sheet (with or without the wafer papers). The mass should be about 3 cm (~1 inch) high. On top add - again, if you chose to- another layer of wafer papers and use a second baking tray to gently push down to ensure a even surface.

6 Allow to cool down at room temperature. Once completely cooled down, cut into squares or bars and wrap up in plastic foil. Wrapped up airtight, let rest for a few days for even better taste.

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Recipe source: dolcissimo from Maxine Clark, p.60, adapted

Prep time: 30min.

Ingredients (yield: plenty):

* 100g almonds, peeled
* 200g whole hazelnuts
* 100g unsalted pistachios, peeled
* 2 large egg whites
* 250g Acacia honey
* 1 vanilla bean (scraped out seeds)
* 200g fine sugar
* 3 tbsp syrup (sugar/ water mix 50:50)
* optionally: wafer papers for baking

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