

Torta di fichi e Noci

FIG AND WALNUT TORTE

- 1 cup dried figs, coarsely chopped
- 1 1/2 cups chopped walnuts, 1/2 cup reserved for topping
- 4 large egg
- 1/3 cup plus 2 tablespoons sugar
- 7 tablespoons butter, melted and cooled
- 1 teaspoon vanilla extract
- 3/4 cup flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon fennel seeds

Prep oven per *Mugnaini Bake Oven Protocol*.

Butter a 9-inch springform pan.

Combine figs and 1 cup walnuts in a bowl; sprinkle over bottom of prepared pan, covering evenly.

Beat the eggs with sugar until creamy in a large bowl (or in a stand mixer); stir in the melted butter and vanilla. Sift the flour and baking powder into a small bowl. Using a wooden spoon, add the flour mixture to the egg mixture; stir to combine. It will be a thick batter. Stir in fennel seeds and pour batter over the fig and walnut layer. Bake in wood-fired oven for about 30 minutes or until a toothpick inserted into the center of the torte comes out clean.

Sprinkle top with remaining chopped walnuts. Transfer to a wire rack and remove the sides of the pan. Let cool completely before serving.

Notes:

