



MARIMAR ESTATE
VINEYARDS & WINERY

Pan de Higos y Chocolate con Salsa de Chocolate (Fig and Chocolate Loaf with Chocolate Sauce)

Serves about 12 (Yields 1 medium loaf and about 1-1/2 cups of sauce)

For the loaf:

1 cup whole almonds
6 ounces semi-sweet chocolate chips
1 pound dried figs, stemmed and cut up
About 1/4 cup confectioner's sugar

For the chocolate sauce:

1 cup heavy cream
2 ounces unsweetened baking chocolate
3/4 cup (4.5 ounces) semi-sweet chocolate chips
1-1/2 tablespoons finest-quality Spanish brandy
1 teaspoon vanilla extract

To prepare the loaf:

Preheat oven to 350 degrees F. Toast almonds for 15 minutes. Immediately grind them finely in the food processor; add chocolate and whirl to mix. The chocolate will melt from the heat of the almonds and all will stick together. Add figs to food processor and whirl to combine well.

Butter an 8x4-inch mold and sift in about 1 tablespoon confectioner's sugar. Coat pan with the sugar and shake out excess. Line the bottom with wax or parchment paper. Press the fig mixture firmly into the pan. Unmold onto a serving plate and sift some more confectioner's sugar over the top of the loaf. Serve at room temperature.

To prepare the chocolate sauce:

Heat the cream in the top of a double boiler over boiling water, or in a heavy-bottomed small saucepan. Melt chocolates in the cream, stirring over very low heat, until combined into a smooth, thick sauce and the chocolate specs are dissolved. Off heat, add brandy and vanilla. Serve hot.

(If you make this sauce ahead, reheat it in a double boiler, stirring, so it does not separate.)

Wine pairings:

Marimar Estate La Masía Pinot Noir
Marimar Estate Cristina Pinot Noir

Recipes from:

The Spanish Table, page 237 (loaf) and 213 (sauce)
by Marimar Torres