

Menorcan cuscussó

Also excellent for using up leftovers. Unusual, with Arabic flavours, for lovers of marzipan and dried fruit.

Preparation time: 30 min. · Level of difficulty: easy ·

Quantity

Ingredients for 6-8 people.

Ingredients

500 g Dry white bread
250 g Ground almonds
250 g Sugar
200 g Orange blossom honey
150 g Butter
2 tbsp Sultana raisins
100 g Almonds
6 piece Dried apricots
3 piece Figs in brandy
1 piece Lemon
1 piece Orange
Cinnamon
Water

Preparation

Bring 1 small glass of water to the boil with the sugar.

Using a small sharp knife, peel off the top skin of the orange and lemon into fine strips, add about half of the peel to the boiling sugar water in each case. Add the juice of the squeezed orange, simmer the broth gently for about 5 minutes. Reduce the heat and chop the butter, apricots, almonds and sultanas.

Break the bread into small pieces. Add to the citrus stock. Mash the slightly softened bread with a wooden spoon.

Cut the fig into small pieces and stir into the bread mixture. Taste and season with lemon if necessary. Now stir in the almonds. Continue stirring over a gentle heat until a marzipan-like mixture has formed.

Pour into a shallow loaf tin, leave to cool and then refrigerate for 3-4 hours. Cut into small squares and serve with a fruit sauce or some whipped cream, if desired.