

Cranberry & Pistachio Nougat



Ingredients

- 1 cup whole blanched Sunbeam almonds
- 1/2 cup Community Co pistachio raw nuts
- 1 cup Ocean Spray Craisins
- 2 1/2 cups Bundaberg White Sugar
- 1 cup Queen liquid glucose
- 3 teaspoons Queen vanilla essence
- 4 sheets Confectioner's rice paper (see note)
- 1/3 cup honey
- 2 egg whites

Method:

1. Line base and sides of a 28cm x 18cm slice cake pan with a double thickness of cling wrap so it overhangs the edges. Line base with half the rice paper. You will need to cut the rice paper to size with scissors.

2. Preheat oven to 180C. Spread almonds onto a baking tray. Roast until pale golden. Remove from oven and add pistachio nuts and cranberries to tray. Mix to combine and set aside.
3. Place sugar, glucose and honey in a medium saucepan over a medium heat and stir until the sugar begins to dissolve. Brush down sides of saucepan with a pastry brush dipped in iced water to remove any sugar crystals. Increase heat and boil, without stirring, until the temperature reaches 145C on a sugar thermometer (about 7 minutes).
4. Meanwhile, place egg whites in a large heatproof bowl of an electric mixer and beat until firm peaks form. Turn off beater. When sugar syrup reaches the correct temperature, remove from heat and immediately add to egg whites in a thin stream, while beating constantly on a medium-high speed. Be careful, as the syrup will be very hot.
5. Add vanilla and beat for 2 minutes longer or until mixture is very thick. Use a large metal spoon to quickly fold in nut and cranberry mixture. The mixture will be quite stiff, so you will need to work quickly. Spoon mixture into prepared tin. Press evenly into tin with lightly dampened hands. Cover with remaining Confectioner's rice paper and press down firmly.
6. Set aside for 3 hours or until cool and set. Remove from tin and remove cling wrap (do not remove rice paper - it is edible). Cut into squares and serve.