

# FLORENTINES

Preparation time: 20 minutes

Cooking time: 10-12 minutes

Cooling and decorating time: 25 minutes

Use: 7cm (2 7/8 in) biscuit cutter, 2 baking sheets, preferably non-stick with little bumps

Makes: about 24

- 50g (2oz) unsalted butter
- 125ml (4fl oz) double cream
- 125g (4 1/2 oz) sugar
- 40g (1 1/2 oz) glacé cherries, rinsed in hot water, drained, and cut into quarters
- 150g (5oz) blanched almonds, finely chopped
- 50g (2oz) slivered almonds
- 100g (3 1/2 oz) candied orange peel, finely chopped
- 50g (2oz) plain flour
- 250g (9oz) dark chocolate, minimum 60% cocoa solids, broken into pieces

Preheat the oven to 180°C/350°F/gas mark 4. Butter and lightly flour the baking sheets.

Melt the butter with the cream and sugar and bring slowly to the boil. Remove from the heat and stir in

the cherries, the chopped and slivered almonds and the candied peel, and sift in the flour.

Drop a teaspoonful of the mixture on to the baking sheets, spacing well apart, and flatten each one with a fork dipped in cold water. They will double in size as they cook.

Bake for 5-6 minutes, remove from the oven and coax them into a circular shape by placing the biscuit cutter over it. Return to the oven and bake for a further 5-6 minutes until lightly browned at the edges. Remove from the oven and leave to set for a few minutes on the baking sheets, then use a palette knife to transfer them to a rack to cool.

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Spread the smooth undersides of the florentines with chocolate using a palette knife. When it is on the point of setting create wavy lines across the chocolate by dragging a serrated knife from side to side across the chocolate. Leave to set.

HINT: This recipe is also delicious using milk, white or Maya Gold Chocolate.



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