## The Blackboard

## **FLORENTINES**

Preparation time: 20 minutes Cooking time: 10–12 minutes Cooling and decorating time: 25 minutes

Use: 7cm (2<sup>3</sup>/<sub>4</sub>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 (41/2 oz) sugar

40g (1½ oz) glacé cherries, rinsed in hot water, drained, and cut into quarters

150g (5oz) blanched almonds, finely chopped

50g (2oz) slivered almonds

100g (31/2 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.

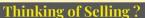
HINT: This recipe is also delicious using milk, white or Maya Gold Chocolate.







Two Dedicated Salespersons Every Listing



Your Written Property Appraisal will include:

\*FREE GIFT CARD (TIGC's)

\*Written water range of your home

Explanation as to how we determine the value range

Explanation of our influence commission

Personized in degree details alse relevant specific to YOUR

home and YOUR ran

Explanation of what methods of sale are open to you

Explanation of what methods or gather open to you

Explanation of what methods gathers are open to you

Evaluation of current market conditions and outlook
 All professionally bound plus an electronic copy for your Broker, Banker or Financial Advisor





From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career both as a Fine Dining Chef and as a Hospitality Consultant.