



## Homemade Cranberry, Apricot and Almond Florentines

Serves 4

### TASTE OF VALENTINE'S DAY FACT

The origins of the Florentine biscuit are unclear. Some stories say it originated from Florence in Italy, others that it was created by Austrian bakers. The most widely accepted theory is that it was created by King Louis XIV of France's head pastry chef at the Palace of Versailles in the 17th century, to honour the visiting Medici family from Florence in Italy. Whatever its origin, the Florentine has continued to be a popular treat over the centuries and a delicious treat for a homemade morning or afternoon tea.

### INGREDIENTS

- As Required - Extra Virgin Olive Oil Spray
- As Required - Baking Paper
- 100gm Flaked Almonds
- 120gm Dried Cranberries
- 130gm Dried Apricots - finely slice.
- 70gm Cornflakes
- 200gm Condensed Milk
- 200gm Dark Chocolate - roughly chop.

### METHOD

1. Pre-heat an oven to a moderate temperature – 160°C.
2. Lightly spray oil and line with baking paper the required number of baking tray/s.
3. In a mixing bowl, add the flaked almonds, dried cranberries, dried apricots, cornflakes and condensed milk. Gently mix to combine.
4. Create 12, 7cm diameter by 1cm high circles of the nut, fruit and cornflake mixture on each baking tray, allowing sufficient room (2cm) between each to allow for spreading whilst baking. Place the tray/s into the oven and bake for 10 minutes or until a light golden brown colour, then remove the tray/s from the oven and allow the florentines to cool on the tray/s for 5 minutes.
5. Remove the florentines from the tray/s and place onto a cooling rack to finish cooling and crisping.
6. Over a moderate heat, bring a saucepan that is a quarter filled with water to a gentle simmer. Place the chocolate into a heat proof mixing bowl which will comfortably sit on top of the saucepan. Place the bowl on top, and gently melt the chocolate, stirring it regularly. When the chocolate has completely melted and is a smooth consistency, remove the bowl, set it to one side and allow the chocolate to cool for 5 minutes.
7. On the base of each florentine, evenly spread an equal quantity of the chocolate over the base. Then place each one face down on the cooling rack and cool to room temperature to allow the chocolate to cool and firm up.
8. Place in an airtight container and store in a cool dark place, until required.

### TO SERVE

Arrange the florentines on a serving board or platter before serving.