



FLORENTINES WITH FILLING

SNACK

DIFFICULTY LEVEL



BRITTLE

INGREDIENTS

FLOMIX	g 600
ALMOND FLAKES	g 300
CHOPPED CANDIED ORANGE	g 100
CHOPPED CANDIED CHERRIES	g 50

PREPARATION

Recipe for a 40 x 60cm baking sheet

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
SUGAR	g 120
EGGS	g 150

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

FILLING

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE	To Taste
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PREPARATION

Whip the product in a planetary mixer with the whisk or the paddle attachment.

FINISHING

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38% - TEMPERED

To Taste

FINAL COMPOSITION

Bake a shortcrust pastry base and cut it into squares right out of the oven.

Half-bake a second shortcrust pastry base, then spread the brittle mix you made on top and complete the baking.

Right out of the oven, cut into squares having the same dimensions as those of the ones you already made.

Pipe some CHOCOSMART MILK CHOCOLATE to stick the squares together. Coat with MINUETTO LATTE SANTO DOMINGO 38% so that the top surface is left uncovered.

AMBASSADOR'S TIPS

You can use different kinds of nuts to make the brittle.