

Late Bloomers Florentines

Yield: 24 pieces (normal sized muffin tray)

Or

12 pieces normal size and 30 pieces small size (mini muffins)

Preheat oven to 170° C

Ingredients

150 g sugar

50 g liquid honey

160 g heavy cream

150 g almond slivers

100 g candied lemon and orange peel

150 g dark chocolate

Method

Put sugar, honey and cream in a pot and heat up to 118° C, once boiling let it cook for another 5 minutes continuously stirring

Add almonds and candied lemon and orange peel and mix well

Take pot away from stove

Fill in silicone form (muffin tray or smaller, see above) using a table spoon for regular size or teaspoon for mini muffin trays

Baking time: 10 minutes for regular size, slightly less for mini trays, let them cool and put them upside down on a tin lined with baking paper

Melt chocolate in bain-marie and cover backside of florentines with chocolate (use a silicone brush)

If necessary add a second layer of chocolate

Tip

Use candied ginger instead of lemon and orange peel

Use half almond slivers and pine nuts

