



Miele

Florentines

By Miele

15 minutes

Preparation Time

12-14 minutes

Cooking Time

Makes 35

Serves

INGREDIENTS

Biscuits

100 g unsalted butter
90 g (¾ cup) golden syrup
110 g (½ cup) raw sugar
100 g (⅔ cup) plain flour
100 g (1 cup) flaked almonds
80 g (½ cup) pistachios, chopped
130 g (½ cup) glacé cherries, finely chopped
55 g (⅓ cup) crystalized ginger, finely chopped
Zest of 2 oranges
Pinch of salt

Chocolate

150 g dark chocolate

METHOD

Biscuit

1. Combine the butter, golden syrup and raw sugar in a large saucepan and stir on medium heat, induction setting 5, until the butter has melted. Remove from the heat.
2. Add the remaining ingredients to the saucepan and combine until well incorporated.
3. Line 3 baking trays with baking paper or silicone baking mats and spoon heaped tablespoons of the mixture in rows on the trays, allowing room for the biscuits to spread during cooking. Flatten the mixture slightly.
4. Place into the oven on shelf levels 2, 3 and 4 and select Fan Plus at 180°C. Bake for 12-14 minutes, or until golden and bubbly.
5. Remove from the oven and allow to cool.

Chocolate

1. Place the chocolate in a small saucepan and melt on low heat, induction setting 2.
2. Once the biscuits have cooled, brush the bottoms with the melted chocolate and place on a cooling rack, facing up. Allow the chocolate to cool slightly before using a fork to make a zigzag pattern in the chocolate. Allow the chocolate

to set before storing in an airtight container.

Hints and tips

- To conserve energy, it's possible to cook this recipe without preheating the oven thanks to Miele's quick heat up times.
- The hot biscuits can be shaped into neat rounds with a biscuit cutter before allowing to cool.