



## FLORENTINE RECIPE

1 Sheet of home made Shortcrust Pastry

500g butter  
250g sugar  
250mls honey

Roughly chop together

- 400g almond flakes, 100g walnuts, 100g dried apricot, 100g dates

Blind bake pastry - place baking paper over pastry and weigh down with some rice

Cook for approx 8 mins then remove rice and cook for a further 5 minutes

Boil butter, sugar & honey till golden brown

Pour over chopped fruit and mix

Once pastry is cooled, pour nut mix over and bake at 180C for 10-15 mins till golden

Allow to cool completely

Coat the pastry layer in a layer of melted chocolate. Allow to set before cutting

Happy Cooking!!!!!!!