

CRANBERRY AND PISTACHIO FLORENTINE SANDWICH



By Food lovers recipes

CRANBERRY AND PISTACHIO FLORENTINE SANDWICH

Ingredients

60g butter, softened

$\frac{1}{3}$ cup brown sugar

2 teaspoons vanilla extract

2 tablespoons plain flour

$\frac{1}{3}$ cup dried cranberries

$\frac{1}{3}$ cup shelled, unsalted pistachio nuts

$\frac{1}{3}$ cup slivered almonds

100g good quality dark chocolate

500ml of the best quality chocolate or vanilla bean gelato you can find, I used Gelista

Preparation method

Preheat your oven to 200°C. Line your cookie trays with baking paper.

In a bowl, beat together the butter and sugar with electric beaters, until they are light and fluffy. Beat in the vanilla and flour. Stir through the cranberries and nuts, mix well. Working in small batches (there needs to be ample room for the florentines to spread) place heaped teaspoons of the mix on the sheets. I do no more than 6 per sheet.

Cook the florentines for approximately 7 minutes until they have spread and are golden brown around the edges. As soon as they are out of the oven, using a knife mould the edges into even circles, then let them sit on the tray for 2 minutes before transferring to a wire rack to cool completely. Repeat with the remaining mix. This recipe will make 24 biscuits.

Once the florentines are all cooling on the rack, melt the chocolate (in a double boiler or in short bursts in the microwave) then drizzle or pipe evenly over the top of the florentines. Leave to cool.

To make the world's best sandwich, lay one florentine on your plate, top with a scoop of your desired gelato, then top with the second biscuit. Eat immediately and die from extreme, foodgasmic pleasure (you won't literally die).

Source: Esme Slabbert received the above from brother from AUS