



CHOCOLATE AND NUT FLORENTINE COOKIES



QimiQ BENEFITS

- Full taste with less fat content
- Bake stable



25



easy

INGREDIENTS FOR 30 SERVINGS

FOR THE SHORTCRUST PASTRY

300 g Flour, plain

200 g Butter, softened

120 g Powdered sugar

1 Egg(s)

1 pinch(es) Salt

FOR THE FILLING

250 g QimiQ Cream Base

20 g Butter

40 g Walnuts, chopped

40 g Almonds, chopped

30 g Dates, dried, chopped

20 g Candied cherries, chopped

30 g Prunes, chopped

30 g Candied orange peel

50 g Nutella®

1 pinch(es) Cinnamon, ground

1 pinch(es) Cardamom, ground

METHOD

1. For the shortcrust pastry: knead the ingredients together well to form a smooth dough. Wrap in cling film and allow to rest chilled for approx. 30 minutes.
2. For the filling: melt the butter in a pan. Add the nuts, almonds, dates, cherries, plums and candied orange peel and roast lightly.
3. Add the QimiQ Sauce Base, bring to the boil and remove from the heat.
4. Add the Nutella®, cinnamon and cardamom and mix well. Allow to cool.
5. Form balls out of the shortcrust pastry and press a recess into each ball to form shells.
6. Add the filling and bake in a preheated oven at 160 °C (air circulation) for approx. 15 minutes.