



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 AP Flour, plain

200 g Butter, softened

120 g Powdered sugar

1 Egg(s)

1 pinch(es) Salt

FOR THE FILLING

250 g QimiQ Sauce Base

20 g Butter

40 g Walnuts, minced

40 g Almonds, minced

30 g Dates, dried, minced

20 g Candied cherries, minced

30 g Prunes, minced

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 a 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 320 °F (air circulation) for approx. 15 minutes.